



III
SEOUL
DRAGON
CITY

THE 26
26
BRASSERIE

특정 음식에 **알레르기**가 있으실 경우
사전에 직원에게 말씀해 주시기 바랍니다.

Please inform our staff of any
food allergies or dietary restrictions.

III SEOUL DRAGON CITY

STARTER

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| <p>★ SEAFOOD TOMATO STEW Assorted Seafood, Spicy Tomato Sauce, Seafood Stock 해산물 토마토 스투 (주꾸미: 베트남, 갑오징어: 베트남) 🦞🦑🍷🥗</p> <p>HAN-WOO TARTARE AND GOCHUJANG SLUSHY Korean-style Tomato Sauce, Caviar 최상급 한우 타르타르 (소고기: 국내산) 🍷🥗🥗🥗</p> <p>SOUS VIDE CHICKEN CAESAR SALAD Bacon Chips, Balsamic Caesar Dressing 수비드 닭가슴살 시저 샐러드 (베이컨-돼지고기: 미국산, 닭고기: 국내산) 🍷🥗🥗🥗🥗</p> <p>KOREAN-STYLE SEAFOOD COBB SALAD Seasonal Vegetable, Quinoa, Seafood with Red Pepper Paste 해산물 콧샐러드 (오징어: 원양산, 관자: 중국산) 🦞🦑🦑🦑🥗🥗🥗</p> | <p>30,000</p> <p>28,000</p> <p>27,000</p> <p>26,000</p> |
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| <p>🌿 JEJU CARROT SOUP WITH CRISPY CHICKPEAS 크리스피 병아리콩을 곁들인 제주 흑당근 수프 🥗</p> | <p>13,000</p> |
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PLATS

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| <p>HOMEMADE SMOKED SALMON AND BURRATA CHEESE Seaweed Oriental Dressing 홈메이드 훈제연어와 부라타 치즈 🐟🥗🥗</p> <p>★ BUFFALO SHRIMP (10pcs) Hot Sauce, Celery, Ranch Dressing 버팔로 쉬림프 🦞🦑🥗🥗🥗🥗</p> <p>CALAMARI Fried Spear Squid, Tartar Sauce, Sriracha Mayo 깔라마리 (한치: 인도네시아산) 🍷🥗🥗🦑🥗🥗</p> <p>CHICKEN QUESADILLA Chicken, Cajun Sauce, Sour Cream, Tomato Salsa, Guacamole 치킨 퀘사디아 (닭고기: 국내산) 🍷🥗🥗🥗</p> <p>TRUFFLE FRENCH FRIES 트러플 감자튀김 🍷🥗🥗🥗</p> | <p>25,000</p> <p>25,000</p> <p>25,000</p> <p>23,000</p> <p>15,000</p> |
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KIDS (Available for children aged 13 and under only)

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| <p>SEAFOOD PILAF Oyster Sauce, Sunny Side Up 해산물 필라프 (오징어: 원양산, 관자: 중국산) 🍷🦞🥗🥗🥗🥗</p> | <p>22,000</p> |
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DESSERT

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| <p>OREO TROPÉZIENNE Chocolate Choux, Oreo Ice Cream, Oreo Cookies 오레오 트로페지엔 🍷🥗🥗🥗</p> <p>MUSHROOM PUDDING Chocolate Pudding, Milk Pudding, Hazelnut Praline, Chocolate Brownie 버섯 모양 푸딩 🍷🥗🥗🥗🥗</p> <p>ELDER FLOWER MOUSSE Gold Kiwi Compote, Mango & Passion White Chocolate 엘더플라워 무스 🍷🥗🥗🥗</p> | <p>15,000</p> <p>15,000</p> <p>15,000</p> |
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PLATTER

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| <p>★ STEAMED SEAFOOD POT WITH WHITE WINE Lobster, Abalone, Squid, Clam, Shrimp 화이트 와인 해산물찜 (전복: 국내산, 오징어: 원양산) 🦞🦑🥗🥗</p> <p>FRIED TRUFFLE CHICKEN WITH KOREAN SIDE DISHES Soy Sauce Pickle, Wood Ear Mushroom Pickle, Fennel Pickle 후라이드 트러플 치킨 (닭고기: 국내산) 🍷🥗🥗🥗🥗</p> <p>CHEESE & CHARCUTERIE 치즈 & 샤퀴테리(살라미-돼지고기: 미국산, 스토크-돼지고기: 국내산, 하몽-돼지고기: 스페인산) 🍷🥗🥗🥗🥗</p> | <p>59,000</p> <p>45,000</p> <p>38,000</p> |
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MAIN

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| <p>★ PORTERHOUSE (800g) Asparagus, Sweet Pumpkin, Green Peppercorn Sauce 포터하우스 (소고기: 미국산) 🍷🥗🥗</p> <p>GRILLED SIRLOIN STEAK (220g) Mushroom Sauce 그릴에 구운 등심스테이크 (소고기: 미국산) 🍷🥗🥗🥗</p> <p>SEARED SEA BASS WITH PISTACHIO CRUST AND ROMESCO SAUCE (200g) 피스타치오 크러스트 농어구이와 매콤한 로메스코 소스 🍷🥗🐟🥗🥗</p> <p>PORT WINE BRAISED BEEF SHANK WITH MASHED POTATOES 매시 감자를 곁들인 소고기 와인찜 (소고기: 미국산) 🍷🥗🥗🥗🥗</p> <p>LAMB CHOP STEAK (250g) Jack Daniel's Sauce 양갈비 스테이크 (양고기: 호주산) 🥗</p> <p>★ LOBSTER PAPPARDELLE 🍷 Lobster, Spicy Tomato Sauce 랍스타 파스타 🍷🦞🥗🥗</p> <p>★ BEEF PUFF PASTRY PIE Beef Puff Pastry Pie with Gravy Sauce 미트 퍼프 파이 (소고기: 미국산) 🍷🥗🥗🥗</p> <p>PAN-SEARED SCALLOPS AND GNOCCHI Green Onion Pesto, Milk Cream Sauce 관자구이와 뇨끼 (관자: 중국산) 🍷🥗🦑🥗🥗</p> | <p>140,000</p> <p>65,000</p> <p>58,000</p> <p>55,000</p> <p>55,000</p> <p>45,000</p> <p>40,000</p> <p>38,000</p> <p>38,000</p> |
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| <p>🍷🍷 CHICKEN STEAK Sweet Potato Puree, Gochujang & Avocado Sauce 치킨 스테이크 (닭고기: 국내산) 🍷🥗🥗🥗</p> | <p>38,000</p> |
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| <p>★ SEAFOOD AGLIO E OLIO Garlic Oil, Shrimp, Shellfish 해산물 알리오 올리오 (오징어: 원양산, 관자: 중국산) 🍷🦞🥗</p> | <p>37,000</p> |
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| <p>STUFFED RIGATONI Baked Stuffed Rigatoni Pasta in Ragu Sauce 라구 리가토니 (소고기: 국내산, 돼지고기: 국내산) 🍷🥗🥗🥗🥗</p> | <p>35,000</p> |
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| <p>🌿 POMODORO PASTA Tomato Sauce 포모도로 파파멜레 🍷</p> | <p>32,000</p> |
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BEVERAGE

COFFEE

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| Cafe Latte, Cappuccino, Cafe Mocha, Chocolate Espresso, Americano | 16,000 |
| | 15,000 |
| | 15,000 |

PREMIUM TEA

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| Chamomile, Peppermint, Earl Grey, English Breakfast, Green Tea | 16,000 |
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FRESH JUICE

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| Orange, Grapefruit, Tomato | 16,000 |
| | 9,000 |

SODA

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| Coke, Coke Zero, Pepsi Lime Zero, Sprite, Ginger Ale, Club Soda, Tonic Water | 11,000 |
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WATER

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| Aqua Panna, San Pellegrino | 11,000 |
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THE 26 Signature Cocktail

ALCOHOL

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| Amber Blush (Hwayo Flavor: Pomegranate, Lime, Ginger) | 20,000 |
| Irish Coke (Whisky Flavor: Pomegranate, Coke) | |
| Black Label (Vodka Flavor: Coffee, Sugar) | |

NON-ALCOHOL

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| Berry Lime Splash (Flavor: Blueberry, Lime) | |
| Ruby Sparkling (Flavor: Berry, Mint) | |
| Green Apple Tea Ade (Flavor: Apple, Earl Grey) | |

BEER

DRAFT

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| Heineken | 15,000 |
| Cass | 13,000 |

BOTTLE

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| Heineken | 15,000 |
| Guinness | 15,000 |
| Asahi | 15,000 |
| Stella Artois | 15,000 |
| Hoegaarden | 15,000 |

WINE

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| Marbaumont, Brut, Champagne, FR | GLASS | BOTTLE |
| | 40,000 | 195,000 |
| Domaines OTT, BY OTT Rosé, Côtes de Provence, FR | 25,000 | 120,000 |
| Joyea Organic Chardonnay, FR (Non-Alcohol) | 15,000 | 70,000 |

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| Agricola Punica, Samas, Isola dei Nuraghi IGT, IT | 23,000 | 110,000 |
| Sauvignon Blanc, Te Mata Estate, Hawke's Bay, NZ | 20,000 | 95,000 |
| Chardonnay, SDC Blanc, FR | 17,000 | 77,000 |

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| La Spinetta, Il Nero di Casanova, Toscana IGT, IT | 23,000 | 110,000 |
| Syrah, Arboleda, Aconcagua Valley, CH | 20,000 | 95,000 |
| Cabernet Sauvignon, SDC Rouge, FR | 17,000 | 77,000 |

TEQUILA

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| Jose Cuervo 1800 Reposado | 17,000 | 370,000 |
| Don Julio Blanco | 17,000 | 300,000 |

BRANDY

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| Hennessy VSOP | 17,000 | 250,000 |
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| Tanqueray No.10 | 16,000 | 220,000 |
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RUM

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| Havana Club 3 anos | 14,000 | 230,000 |
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VODKA

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| Tito's | 16,000 | 270,000 |
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WHISKY

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| Ballantine's 17y | 45,000 | 680,000 |
| Balvenie 14y Caribbean Cask | 35,000 | 600,000 |
| Chivas Regal 18y | 23,000 | 500,000 |
| Macallan 12y Double Cask | 30,000 | 420,000 |
| Ardbeg 10y | 30,000 | 420,000 |
| Johnnie Walker Black Label | 27,000 | 350,000 |
| Maker's Mark | 16,000 | 280,000 |
| Suntory Kakubin | 14,000 | 230,000 |

KOREAN LIQUEUR

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| Hwayo 41 | 75,000 |
| Hwayo 25 | 55,000 |



- 비건메뉴를 원하시는 분은 직원에게 문의 주시기 바랍니다.
- 알레르기나 식이요법이 있으신 분은 직원과 상의하여 주시기 바랍니다.
- 상가 가격은 10%의 세금이 포함되어 있으며, 별도의 봉사료는 부과되지 않습니다.

- Vegan options are available upon request through our staff.
- Please inform our staff of any food allergies or dietary restrictions.
- All prices are in KRW and inclusive of 10% tax, with no additional service charge.