



Fish and Seafood.



Vegetarian und Vegan.



Meat, Fish, Family Style.

CHINGU 친구 Dear friends!

Chingu means friends in Korean. And with friends one shares everything, including food.

Because nothing is above shared enjoyment – either as a couple, in a group, with friends or family, and even with strangers?

That's why in order to make you comfortable we serve our food family style – completely uncomplicated and very communicative.

In Chingu we cook:

Contemporary modern Korean cuisine focusing on meat and fish. Simply compose your feel-good menu yourself: as a main course, choose meat or fish and add to it a great selection and a multitude of small tasties as starters and side dishes – all to suit your taste as well as that of your friends. Share with others and enjoy it together.



Beverages

Alcohol free

Mineral water, 0.33 l | € 3.00, 0.75 l | € 6.50

our made in-house juices (seasonal), 0.2 l | € 3.00

Lemon and soda^o, 0.2 l | € 2.00

Tea

Kim's own tea (made-in house), 0.33 l | € 4.00

Green, sencha, jasmin, shiso, ginger, Maroccan-mint,
etc.

Beer | A

Alcohol free beer, 0.33 l | € 3.00

Zwettler Saphir Beer, 0.33 l | € 3.80

Coffee

Espresso | € 2.70

Schnäpse, brandy, 3 cl | starting at € 8.00

various

Juzu Prosecco, 0.10 l | € 7.00

Wine | O

kocht und trinkt, leichter Wiener Gemischter Satz,

0.70 l bottle | € 25.00

kocht und trinkt, Wiener Gemischter Satz, Burgunder

Cuvee, 0.70 l bottle | € 32.00

Additional red and white wines, 0.70 l bottle

| € 25.00

Look for your favorite wine, and serve yourself from
the wine cooler. – Perhaps try a Gemischen Satz from
Nußberg?

Prices include tax and surcharges, children's beverages. Children
under 16 years of age will not be served alcohol.

§114 GewO 1994



Starter – Small Tasties

Spicy greaves | € 4.00
house made bread | A

Coriander pesto | € 4.00
house made bread | A,H

Daily soup | € 4.00

김치 KimChi | € 5.00
Fermented pickled Korean cabbage salad, fresh
cabbage, chili mayonnaise | A,C,F,N

**망고 사프란 자연산 새우 새비채 Mango-saffron-
cerviche** | € 14.00
Wild Chilean shrimp with mango and avocado | B,O

만두 Mandu | € 10.00

Chicken wantan, peanut sauce, chili-vegetables
| A,E,F,N

유기농 소고기 카르파치오 Organic beef carpaccio
| € 10,-
Wild garlic pesto, Parmesan, lime aioli | C,G

양념참치 Marinated Tuna | € 11.00
Chilinit, lime-ginger dressing, herb salad | D,H,N

가리비 민트샐러드 Scallops | € 14,-
Peas-peppermint salad, pineapple barberry curry
| F,N,R

양의 신선한 치즈 Creamy sheep cheese | € 9,-
Quinoa, oshinko-tomato ragout | G,N,O

Main – Beef & Co.

소고기라면 Beef Ramen | € 15.00

Rice noodles, wok vegetables | F,L,N

김지밥 Kimchi Bab | € 15.00

Bulgoggi-sirloin, rice, fried egg | C,F,N

탄도리식의 닭구이 „Tandori“ chicken | € 18,-

Spicy cucumber relish, buttermilk, avocado, polenta | G

이베리코 돼지고기 트라미치니 Iberian ham

tramezzini | € 16,-

Parsnips, salicorne (sea asparagus), cranberries | A,G

소고기 등심 구이 Entrecote | € 28.00

Sirloin cut, grilled sweet potatoes

Main – Fisch

광어와 명희나물 리조토 Witch flounder | € 12,-

Wild garlic risotto, scamorza, figs-grana-gratin | D,G

문어와 쿠스 쿠스 Octopus | € 14,-

Spiced cous cous, blood oranges, baby spinach | A,R

Main – Veggie

밀 보리 볶음 과 계란 Barley-herb hash (Gröstel)

| € 12,-

Wild garlic spinach, poached organic egg | A,C

야채볶음 Wok vegetables | € 12.00

Spicy, purple rice | F,N

Side Dish

고구마갈이 Oven baked sweet potatoes | € 3.00
Olive oil, Balinese salt

감자구이 Pan roasted potatoes | € 3.50

김치밥 KimChi rice | F,N | € 4.00

야채볶음 Wok vegetables | F,N | € 5.00

백은밥 Fried rice noodles | € 4.00
with peanut sauce | E,F,N

빵 home made bread | A,C | € 2.00

흑미밥 Purple rice | € 2.50

We gladly provide you with information about allergy-related ingredients in our food. Please ask the personnel.

Information about allergies according to codex recommendations:

A: Gluten containing cereals, **B:** Crustaceans, Shellfish, **C:** Egg,
D: Fish, **E:** Peanut, **F:** Soy, **G:** Milk or lactose, **H:** Nuts, **L:** Celery,
M: Mustard, **N:** Sesame, **O:** Sulfates, **P:** Lupines, **R:** Mollusks

Sweeties

당근케익 Carrots cake | € 7,-
Crunchy lime honey glaze, chutney | A,C

누구드 파나코타 Nougat Panna Cotta | € 7,00
Grated coconut, nutty Turkish delight | E,G

카이저 슈마른케익 House made carmel sugared
pancake | € 7.00
Coconut milk, fruit compote, raisins | A,C,G

Cheese

버터치즈, 산의 치즈 Alpine and butter cheese | € 10,-
Grapes, nut bread, chili nuts | A,E,G

