

# 컵밥 KUPBAP

## OUR STORY

KUPBAP was born from the story of a young chef eager to reconnect with his Korean roots, passed down by his mother. Driven by the desire to share this rich and flavorful culinary heritage, he created a cuisine that blends authenticity, modernity, and simplicity.

**The “cupbap,” the star of our menu,** reinvents Korean street food.

This iconic dish from the streets of Korea has been reimagined to offer you a unique and personalized experience.

Create your meal according to your tastes and enjoy the perfect balance between authentic flavors and modern touches. A menu that follows the rhythm of the seasons.

Each dish is designed to combine creativity, tradition, and indulgence.

By working with seasonal ingredients, we offer original creations that highlight the best of Korean gastronomy.

**Our simple wish:** that every bite is a discovery, inspiring you to further explore the culture of the Land of the Morning Calm. Let yourself be tempted and embark on a unique culinary journey with KUPBAP.

Share your experience on social media with

#KupbapMoments and leave us a review on Google. Thank you for your support!



@kupbapfr



Kupbap

Open Hours

Monday to Friday:

12:00 PM - 2:30 PM / 7:00 PM - 10:00 PM

Sunday:

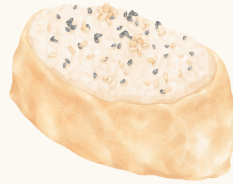
7:00 PM - 10:00 PM

# APPETIZER - 전채

## YUBUCHOBAP 유부초밥

2 fried tofu stuffed with rice :

- pork 🌶️
- beef
- kimchi 🌶️



7.5

## MANDU 만두

6 crispy korean chicken dumplings



6.

## TTEOKBOKKI 떡볶이 🌶️🌶️



Korean famous rice cake and fish cake cooked in spicy gochujang sauce

8.

## JAPCHAE 잡채

Sweet potato starch noodles with beef and veggies  
(vegan option with Eryngii mushroom 🌿)



7.




# KOREAN FRIED CHICKEN

## 치킨



Choose 1 homemade sauce :

- Yangnyeom  (sweet and sour)
- Ganjang (sweet soy sauce)
- Mayoli (garlic mayonnaise)

**S**  
5 pcs



**M**  
12 pcs

**7.**

**15.**

EXTRAS	Rice	3.
	K-coleslaw	2.5
	Banchan	3.
	Kimchi	2.

## FORMULE CHIBAP 치밥

**14.**

Size S + 1 K-coleslaw + 1 rice + 1 soda (+1€ korean juice)

## FORMULE CHIMAEK 치맥

• Size S + 1 K-coleslaw + 1 rice + 1 draft beer Asahi (25cl)

**16.**

• Size M + 1 draft beer Asahi (25cl)

**18.**

## KIDS MENU (-12yo)

**10.**

5 pcs fried chicken or 3 pcs crispy shrimp  
+ 1 rice  
+ 1 juice (orange ou pineapple)



WINTER SPECIALITY 🌨️ :

KOREAN NOODLES SOUP

국수

11.

Korean noodles cooked in a light and  
vegan soup 🍜

For extra indulgence, add some toppings !

### EXTRAS

Beef bulgogi 3.

Marinated egg 2.

Rice 3.

Banchan 3.

Kimchi 🌶️ 2.



# CREATE YOUR OWN CUPBAP

## 나만의 컵밥 만들기

Discover Korean cuisine by creating your own bowl

14.

### STEP 1 : CHOOSE 1 BASE - 베이스

Salade romaine ❄️  
Duo de riz blanc & noir 🔥

Vermicelles de patate douce 🔥 (+1€)  
Combo : choisissez 2 bases (+1€)

### STEP 2 : CHOOSE 1 PROTEIN - 단백질

🍖 Spicy grilled pork (jeyuk) 🌶️  
🌿 Tofu sauce : Yangnyeom 🌶️ / Ganjang / Mayoli

+1€:

🍖 Korean marinated beef (bulgogi)  
🍳 Ebi fry sauce : Yangnyeom 🌶️ / Ganjang / Mayoli  
🍗 Korean fried chicken sauce : Yangnyeom 🌶️ / Ganjang / Mayoli

+3€ : King 👑: Add second protein

### ETAPE 3 : CHOOSE 3 GREENS - 채소

(Vegetables may vary depending on seasonal availability.)

Carrot  
Zucchini  
Red cabbage  
Red bell pepper  
Korean soy marinated pickles  
Mu ( korean radish pickles)

Extra + 0.50€ :

Kimchi 🌶️  
Soybean sprouts  
Eryngii mushroom  
Korean marinated cucumber salad

EXTRAS

MOZZA CHEESE	2.
SOY MARINATED EGG	2.
GRILLED SEAWEED	2.

Yangnyeom (sweet&sour) 🌶️  
Mayoli (garlic mayonnaise)  
Ganjang (sweet soy sauce)

🌿: VEGAN 🌶️: PIQUANT

# KUPBAP' CREATION

Chef's reinterpretation of famous korean dishes

## JAPCHAE-BAP

15.

The perfect marriage of korean beef glass noodles and rice (vegan option with Eryngii mushroom🌿).

## CHEESE DAKGALBI-BAP 🌶️

15.

Rice served with tender chicken marinated in spices, sautéed with white cabbage, and topped with melted mozzarella. A true flavorful comfort food !

## KARE-BAP 🍷🌶️

16.

Rice with crispy shrimp tempura and tender vegetables simmered in a delicately spiced Korean curry. The perfect comforting dish to warm up your winter days!



# LUNCH SET

Except week-end and bank holiday.

## 1 DRINK:

- Coke (normal/zero/ cherry) / Ice Tea peach / Schweppes Agrum / Evian / Sanpellegrino
- +1€: Grape juice / Pear juice/ Aloe vera juice / Chilsung cider

OR

## 1 APPETIZER:

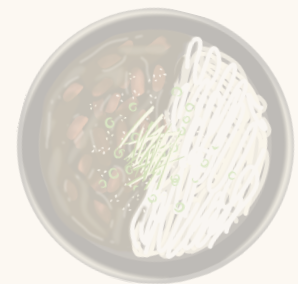
- 3 pcs MANDU
- K-COLESLAW

+

## 1 DISH :

### Kupbap Creation :

Kare-bap (+1€)  
Japchae-bap  
Cheese Dakgalbi-bap 🌶️



16.

OR

### Chibap :

1 rice + 5 pcs fried chicken



12.

(Choose 1 sauce : sweet&sour 🌶️ / sweet soy sauce / garlic mayo)

# DESSERT - 디저트

## CHEESECAKE - 치즈케이크

Black sesame OR Matcha green tea coulis



6.

## GYEONGDAN - 경단



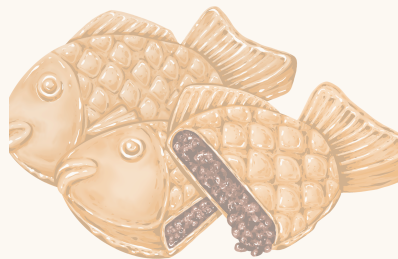
5 traditional small rice cake balls stuffed with sweet red beans

7.

## BUNGEOPPANG - 붕어빵

Korean famous winter night-market fish shaped waffles stuffed with :

- classical sweet red beans
- Yuja jelly
- Nutella



6.5

(Waiting time : 10 min)





# CARTE DES BOISSONS

## HOT DRINKS - 커차



ESPRESSO / ALLONGÉ / DÉCAFÉINÉ

2.2

LATTE - 라떼

4.

Matcha or black sesame with hot milk no coffee

THÉ VERT CORÉEN

4.

No sugar green tea with brown rice

INFUSION CORÉENNE AUX FRUITS

5.

Sweet korean infusion with fruits, choose 1 flavor :

- yuja (korean lemon)
- omija (korean berry)
- ginger
- maesil (korean plum)

## SOFT DRINKS - 음료



SOFTS & SODAS

2.5

Evian / San Pellegrino / Coke, zero, cherry / Ice tea peach / Schweppes agrum

JUS CORÉENS

3.5

Pear / grape / plum / aloe vera / korean lemon soda (chilsung)

ADE - LIMONADE CORÉENNE (25CL)

5.

Yuja (lemon) / omija (berry) / maesil (plum) / blue lemon

## BEER & WINE - 맥주 & 포도주

### ASAHI DRAFT

25cl

4.5

33cl



50cl

8.5

### FRENCH IPA DRAFT

5.

9.5

### KOREAN CASS BEER (BOTTLE)

5.5

### VIN

Glass

1/2

Red (Merlot) / rosé (Côtes de Provence) / white (Chardonnay)

4.



9.

## KOREAN ALCOHOL - 술

### SOMAEK

1 soju shot + beer (33cl)

8.5

### SOJU (12%)

Classic (Jinro) or blueberry / peach

Shot

4.

Bottle

13.

### MAKGEOLLI (6%)

Korean traditional fermented rice wine

6.

15.

### BOKBUNJA (15%)

Korean traditional black raspberry wine

5.

19.



## MOCKTAILS

7.

### OMI PUNCH

pineapple juice, mango, lime, omija,

### MUNGUNG

orange juice, hibiscus, korean plum juice

### YUJA SEOULITO

Yuja, mint, lime and limonade



## COCKTAILS

9.

### SOJULITO

Soju, rhum, yuja, mint, limonade, lime

### TROPICAL SOJU

Soju, mango, lime, hibiscus

### MAKGEOLADA

Makgeolli, coco, pineapple juice

### OMIJA HANEUL

Vodka, orange juice, curaçao, omija