

Queens Head-Menu project (Hong Dae-Korean)

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The Queens Head logo is positioned in the middle as a Cover page.
It also indicates how long the pub has been opened for.

An introduction to the style and culture of Queens Head Pub.
Contact details for the two branches are located at the bottom.

Almost half the customers who visit the Pub has been identified as exchange students or locals who have experienced European Pub life.

Information on the Meister of Queens Head and its house beer has been written in two languages. The page is positioned next to the Drafts selection page as customers can refer to it and educate themselves.

Queens Heads' main attraction of Draft Selections has been re-designed more clear and simple manner. Images were re-taken by a professional photographer. As well as the types of meat that are served.

Information on food preparation and serving has been clearly stated to prevent misunderstanding. As well as the types of meat that are served.

The salad menu is popular amongst the female customers as well as to compliment the meat dishes. Page has been kept simple and clean to portray a fresh image, instead of putting image of the actual salads.

These two pages contain many of the favourites of the locals when consuming alcohol. Fruit platters, dried goods and spicy dishes cannot be left out when you're drinking with Koreans. Displaying the different types of delicacies served was too sophisticated. The grape vine works extremely well as it spreads over the two page, also relates to the Pub itself, as grape vines are hung over the entrance to the Pub.

Queens Head has a wide selection of pastas, which are very popular amongst female customers. Page has been kept simple and clean like the salad page, only portraying the types of pastas served.

A light selection of non-alcoholic beverages are provided. The menu has been kept in a simple manner as the beverages provided are simple to understand.

Limited selection of high end whiskies have been listed with detailed information, such as the age, amount and logo. The image is intended to present a classy feel as well as making the customers to want to drink a dry glass of whisky.

In relation to page 4, this page has been provided for customers who would like to know more about how the beer is brewed. Information provided may not be relevant all customers, therefore positioned at the end of the menu.

The Special menu will alternate with different dishes every other month, depending on customer response. Client has requested the page kept simple, as it can change abruptly.



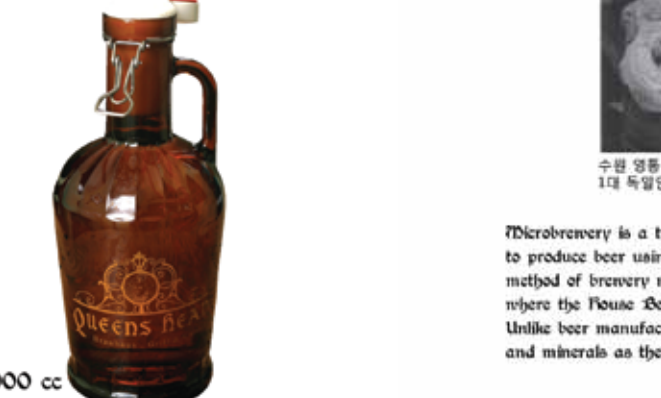
Since 2003



퀸스헤드는.. 소규모 자체 맥주 제조설비를 갖추어 맥아, 홉, 효모등의 원료와 독일 전통의 제조방법으로 맥주를 빚습니다. 지금까지 수일 영봉정에서는 하우스 맥주 제조를 위주로 하는 펍 스타일이었고, 서울 흥대점에서는 빈티지 가구 등을 이용한 안락한 유리피안 스타일로 운영되었습니다. 이번 수일 흥대 퀸스헤드에서는 하우스 맥주를 제공하면서 하우스 맥주 전문점으로 여러 손님을 맞고자합니다.
퀸스헤드에서 정성스럽게 준비한 맛있는 다양한 요리들 즐기세요.
수원영봉본점: 031-2-3-2669, 흥대점: 070-8954-6324



Queens Head. uses its own small scale manufacturing facility to produce house beer by implementing a traditional German brewing method. Queens Head has two stores, the main store in Daejeon which offers a simple pub-style theme, and the second store in Hongdae which offers a European style pub with vintage design and furniture. Queens Head is a small scale microbrewery who thrives on providing quality house beer. In the near future, Queens Head aims to become a specialist in the industry by keeping this traditional principle of microbrewery. Also enjoy our pub cuisine prepared by our main chef.



What is Microbrewery (House Beer)?

국제적으로 소규모 맥주 제조 설비를 갖추고 직접 맥주를 만드는 제조장을 말합니다. 퀸스헤드는 독일인 마이스터로부터 직접 지도를 받아 독일 전통의 제조방법으로 정통 독일식 '하우스 비어'를 제조하여, 서울, 수원 등에 위치한 퀸스헤드점에 제공하고 있습니다. 하우스 비어는 공장에서 대량으로 생산되는 맥주와 달리 숙성 후 자연 여과 시키므로 효모나 비타민 및 미네랄 성분이 풍부하여 신진대사를 활발하게 합니다.



Microbrewery is a type of brewery integrated into a smaller facility to produce beer using traditional methods. Queens Head's traditional method of brewery was brought down by a German Meister himself where the House Beer is distributed to Daejeon and Daejeon stores. Unlike beer manufactured in factories, House Beer is rich in vitamins and minerals as the beer is matured and naturally filtered.

Micro Brewery Draft

퀸스헤드 펍

400cc	5,000
1000cc	12,000
2000cc	24,000

Weyen (바이젠)

400cc	5,000
1000cc	12,000
2000cc	24,000

Drinks (통콜레스)

400cc	5,500
1000cc	13,000
2000cc	26,000

Special Barbeque

스페셜 바베큐

모듬 소세지 (국내산)	19,000
닭다리 바베큐 (미국산)	19,000
통삼겹살 바베큐 (국내산)	19,000
퀸스 스페셜 모듬 바베큐	38,000

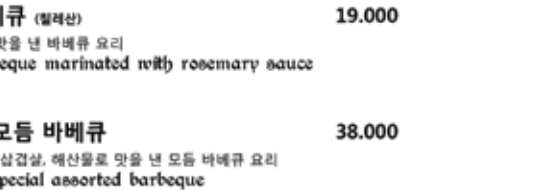


모듬 요리는 구운 야채와 감자가 포함됩니다. All dishes are served with roasted vegetables and potatoes.

Fresh Salad

샐러드

퀸스헤드 샐러드	16,000
카프레제 샐러드	16,000
그릴 타이치킨 샐러드 (국내산)	16,000
신선한 해산물 모듬 샐러드	17,000
훈제 연어 샐러드 (국내산)	18,000

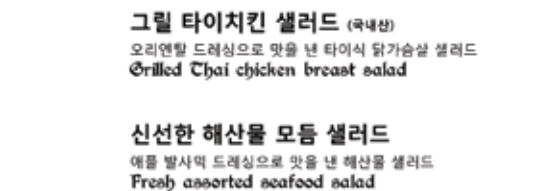


그러시니 추가주문 1,500 (5개)
Extra Original 1,500 (5개)

Side Dish

사이드 디쉬 I

모듬 감자 튀김	15,000
매콤한 소세지 야채볶음	17,000
치킨 치즈 나초	18,000
칠리새우	22,000
핫볼	21,000
꼬제	14,000



그러시니 추가주문 1,500 (5개)
Extra Original 1,500 (5개)

Side Dish

사이드 디쉬 II

유자 콜라겐 소면	16,000
마른안주	16,000
칠리새우	22,000
버팔로 wing	22,000
계절과일 (과일 6종)	23,000

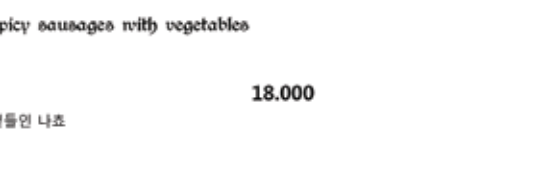


그러시니 추가주문 1,500 (5개)
Extra Original 1,500 (5개)

Pasta

파스타

해산물 토마토 스파게티	11,000
아마트리치아나	11,000
봉골레	12,000
까르보나라	12,000
감베리	12,000

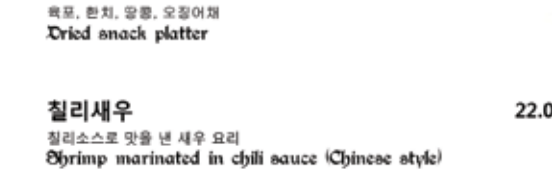


그러시니 추가주문 1,500 (5개)
Extra Original 1,500 (5개)

Beverage

커피 & 음료

커피	4,000
차 (홍차, 녹차)	4,000
콜라	4,000
사이다	4,000
과일 주스	4,000



그러시니 추가주문 1,500 (5개)
Extra Original 1,500 (5개)

Whisky

위스키

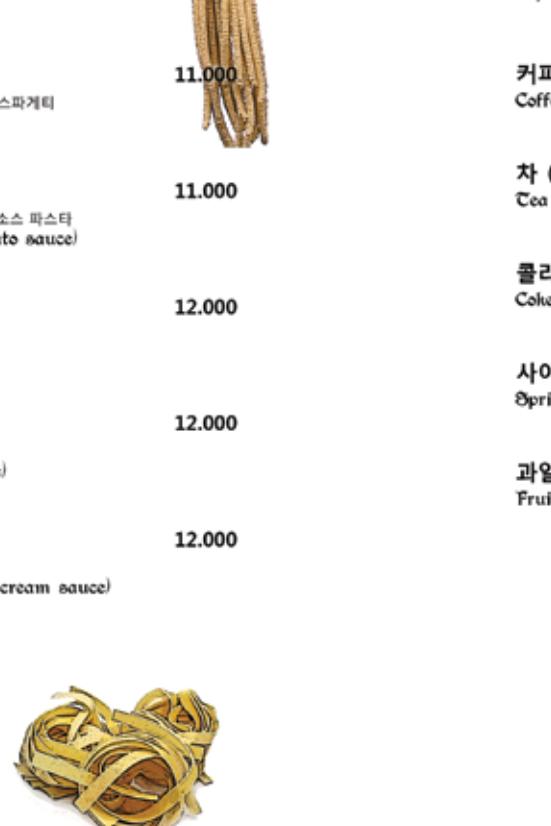
조니 워커블랙 (500ml)	80,000
조니 워커블랙 (700ml)	120,000
글렌피딕 12년산 (700ml)	150,000
발렌타인 12년산 (700ml)	150,000
발렌타인 17년산 (500ml)	160,000
발렌타인 17년산 (700ml)	250,000



양주 주문시 과일 OR 칩스테이크 서비스 (총 택1)
Complimentary Fruit platter or Chop steak with any Whisky order (Choice of 1)

Queens Head brewery Method

퀸스헤드 전통 생맥주 제조방법



Chef's Special Menu

특선 레프 메뉴

찬모듬 콜트 샐러드 (햄&치즈)	15,000
그릴 비프 샐러드 (호우산)	19,000
칩스테이크 (호우산)	23,000
고른콘올라 비프 (호우산)	23,000



그러시니 추가주문 1,500 (5개)
Extra Original 1,500 (5개)