Queens Head-Menu project (Hong Dae-English)

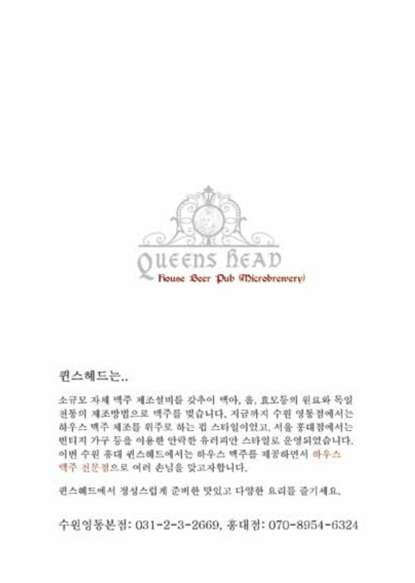
- ◎ The english menu for the Hong Dae branch consists of the exact same number of pages and information as the Korean version.
- ◎ The only changes made were, the Korean descriptions have been replaced with a more comprehensive description in English.

Page 1: The Cover

QUEENS HEAD

Since 2003

Page 2: Introduction A



QUEENS HEAD
House Beer Pub (Microbrewery)

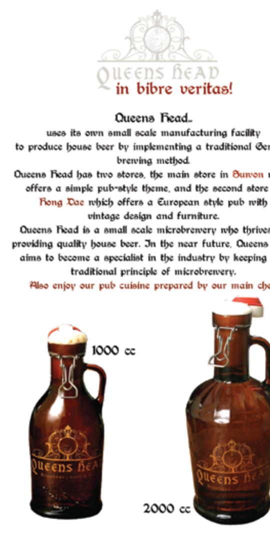
퀸스헤드는..

소규모 자체 맥주 제조설비를 갖추어 맥아, 홉, 효모등의 원료와 독일 전통의 제조방법으로 맥주를 빚습니다. 지금까지 수원 영통점에서는 하우스 맥주 제조를 위주로 하는 펍 스타일이었고, 서울 홍대점에서는 빈티지 가구 등을 이용한 안락한 유러피안 스타일로 운영되었습니다. 이번 수원 홍대 퀸스헤드에서는 하우스 맥주를 제공하면서 하우스 맥주 전문점으로 여러 손님을 맞고자합니다.

퀸스헤드에서 정성스럽게 준비한 맛있고 다양한 요리를 즐기세요.

수원영통본점: 031-2-3-2669, 홍대점: 070-8954-6324

Page 3: Introduction B



QUEENS HEAD
in bibre veritas!

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

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What is Microbrewery (House Beer)?

자체적으로 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 퀸스헤드펍에 제공하고 있습니다. 하우스 비어는 공장에서 대규모로 생산되는 맥주와 달리 숙성 후 자연 여과시키므로 효모나 비타민 및 미네랄 성분이 풍부하여 신진대사를 원활하게 합니다.

수원 영통 퀸스헤드에서 하우스 비어를 제조중인
1대 독일인 마이스터 사샤보이데 (Sascha Woide)

Microbrewery is a type of brewery intergrated 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 Seoul and Suwon 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

Pilsner

Light Flavoured malted barley in the style of lager.

400cc	5.000
1000cc	12.000
2000cc	24.000

Weizen

Brewed with wheat and malted barley. Top-fermented and matured at low temperature to give a gentle and smooth taste.

400cc	5.000
1000cc	12.000
2000cc	24.000

Dunkles

Brewed with malted barley. Bottom-fermented and matured at low temperature to give a sweet caramel flavoured dark beer.

400cc	5.500
1000cc	13.000
2000cc	26.000

Page 6: Special Barbeque

Special Barbeque

Queen's Head uses ingredients with natural spices matured for 24 hours.

Assorted Sausage Barbeque (Domestic) Bratwurst, All pork wiener, Regensburg, Weiss Wurst, Cabanossi	19.000
Chicken Barbeque (U.S) Chicken legs marinated in barbeque sauce	19.000
Whole Pork Belly Barbeque (Chile) Pork belly marinated in rosemary sauce	19.000
Queens Head Special assorted barbeque Assorment of sausage, chicken, pork belly and seafood	38.000

All dishes are served with roasted vegetables and potatoes.

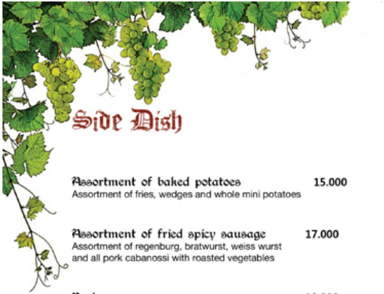
Page 7: Fresh Salad

Fresh Salad

Queens Head Salad Cherry tomato & olive salad dressed with apple cider vinegar	16.000
Caprese Salad Fresh mozzarella cheese & tomato salad	16.000
Grilled hai Chicken Salad Thai flavoured chicken breasts dressed with oriental sauce	16.000
Fresh Seafood Salad Assortment of cuttlefish, shrimp, mussel, clam and pen shell	17.000
Smoked Salmon Salad Smoked Salmon salad dressed with apple wasabi	18.000

Extra Grissini 1.500 (5pcs)

Page 8: Side Dish 1



Side Dish

Assortment of baked potatoes Assortment of fries, wedges and whole mini potatoes	15.000
Assortment of fried spicy sausage Assortment of regenburg, bratwurst, weiss wurst and all pork cabanossi with roasted vegetables	17.000
Nachoes Chicken and cheese nachos	18.000
Hot Boom Assortment of squid, shrimps, clams, mussels and pen shells with roasted vegetables	21.000
Cozze Picante Spicy mussel soup with garlic bread on the side	14.000

Extra Garlic Bread 1.500 (3pcs)

Page 9: Side Dish 2

Side Dish

Citron Whelk Noodles Citron flavoured plain noodles with spicy whelk on the side	16.000
Dried Snack Platter Beef jerky, mitra squid, dried squid and peanuts	16.000
Chili Shrimps Chili marinated shrimp in Chinese style	22.000
Buffalo wings Buffalo wings marinated in soy sauce	22.000
Seasonal fruit platter Platter of 6 different fruit (varies with season)	23.000

Page 10: Pasta

Pasta

Seafood Spaghetti Tomato sauce spaghetti with seafood	11.000
Spaghetti Amatriciana Tomato sauce spaghetti with pecorino cheese and tomato	11.000
Spaghetti Vongole Olive oil sauce spaghetti with clams	12.000
Spaghetti Carbonara Cream sauce spaghetti with bacon	12.000
Spaghetti Gamberetti Light garlic cream sauce with shrimp	12.000

Page 11: Beverage(n

Beverage

Coffee

Tea
Green, Red Ginseng

Coke

Sprite

Juice
Orange, grape

4.000

4.000

4.000

4.000

4.000

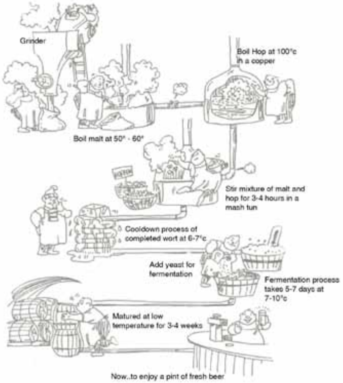
Whisky

Johnnie Walker Black (500ml)	80.000
Johnnie Walker Black (700ml)	120.000
Glenfiddich 12year old (700ml)	150.000
Ballantine's 12year old (700ml)	150.000
Ballantine's 17year old (500ml)	160.000
Ballantine's 17year old (750ml)	250.000

Complimentary Fruit platter or Chop steak with any Whisky order (Choice of 1)

Queens Head brewery Method

Queens Head house beer is produced through a traditional German method of microbrewery. The house beer is made of natural ingredients, malt, hops and yeast in order to preserve the natural freshness of beer.


Grinder
Boil Hop at 100°c in a copper
Boil malt at 50° - 60°
Stir mixture of malt and hop for 3-4 hours in a mash tun
Cooldown process of completed wort at 6-7°c
Add yeast for fermentation
Fermentation process takes 5-7 days at 7-10°c
Matured at low temperature for 3-4 weeks
Now..to enjoy a pint of fresh beer

Chef's Special Menu

Assorted Coldcut Ham & Cheese
Bierschinken Ham & Emmental Cheese
with crackers and salad on the side
15.000

Grilled Beef Chop Salad (Australia)
Grilled beef chop salad dressed with oriental sauce
19.000

Chop Steak (Australia)
Pan fried beef chop steak
23.000

Gorgonzola Beef (Australia)
Sautéed mushroom and beef with Gorgonzola cream sauce
23.000