



EVETT

3.0

A New Place, Growing Dream : Evolution of Restaurant EVETT



"Our philosophy will remain the same but our dream has gotten bigger"

EVETT first opened its door in 2019, and has blossomed over the past four years. At the helm of EVETT is owner-chef Joseph Lidgerwood, whose vision was to create a unique concept centered around Korean food and ingredients. Guided by his passion for exploring and showcasing the diverse flavors of Korea, Chef Joseph collaborates closely with Korean Masters and producers to create an exceptional menu that exemplifies the richness of local ingredients.

The essence of EVETT's concept has evolved steadily, transitioning from its humble beginnings with just four chefs in the kitchen to now boasting a talented team of 14 chefs from around the world. Embracing a philosophy of culinary excellence, the restaurant offers an 8 and 14-course tasting menu, meticulously curated to exclusively feature Korean ingredients. These carefully crafted courses serve as a delightful ode to the allure of Korean cuisine.

EVETT's culinary journey knows no bounds, perpetually evolving to transcend the confines of traditional Korean food. Even at this very moment, the restaurant endeavors to share the splendor of Korean ingredients with the world, offering a gourmet experience that transcends borders and expectations.





Through unwavering support from patrons who recognized the restaurant's dedication and passion, EVETT has embarked on an exciting new chapter relocating near Dosan Park in Apgujeong. The new EVETT boasts an expansive space equipped to nurture growth and dreams of presenting Korean ingredients in new and creative ways. The restaurant now includes a dedicated service and test kitchen. In addition, EVETT features private dining rooms and an external terrace, offering guests a more diverse and immersive dining experience.

Welcome to EVETT, where every dish tells a story of passion, tradition, and innovation. Join us as we embark on an unforgettable gastronomic adventure that celebrates the very essence of Korea's culinary treasures.



EVETT 3.0 Visual



Welcome to EVETT 3.0



Location

10-5, Dosan-daero 45-gil,
Gangnam-gu, Seoul, Republic of Korea

Working Hour

Tuesday-Wednesday : Dinner only
18:00 - 23:00 (Last Order 20:00)
Thursday-Saturday : Lunch and dinner
12:00 - 15:00 (Last Order 13:30)
18:00 - 23:00 (Last Order 20:00)
Sunday, Monday : Restaurant closed

Menu

Lunch Menu : 150,000 KRW
Diner Menu : 250,000 KRW

Please check the website for detailed menus and reservation information.

www.restaurantevett.com



Reinterpretation of Korean Ingredients : To Complete One Dish



At the heart of EVETT's culinary philosophy lies a deep reverence for Korean ingredients. Each dish created for "What Ingredients to Use" begins with an earnest quest to unearth novel and underexplored Korean ingredients, harmoniously complemented by the freshest seasonal produce.

Driven by the firm belief that the origin of food ingredients profoundly impacts the final taste, the EVETT team tirelessly searches for the very best producers. Imbued with dedication, they embark on meticulous research and personally visit the sources of these ingredients. By immersing themselves in the production process, they forge a direct connection with each element, engaging through touch and comprehension. These invaluable experiences serve as wellsprings of inspiration, fueling their pursuit of innovative culinary artistry that pushes boundaries.

The fruits of this arduous labor are dishes that pay homage to tradition while embracing the spirit of modernity. Skillfully reinterpreted, Korean ingredients are reborn in a contemporary light, unveiling new perspectives that were once uncharted. The result is an exquisite symphony of flavors, where tradition and innovation coalesce in perfect harmony.



EVETT 3.0 Dish Shot



Attractiveness of Korean Ingredients : People from all over the world

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"Korean ingredients are amazing. It is the greatest experience of my career to be able to cook this unique ingredient myself, which is not well known in other countries." - Alexander Oekland Head Chef

The EVETT team comprises individuals from various countries who share a deep interest in Korea and its ingredients. Chef Alex Head from Norway joined EVETT due to his fascination with Korean ingredients, fostered through his relationship with Chef Joseph. People from all corners of the world continue to gather to experience Korean cuisine and its unique components. Similarly, Korean team members exhibit a strong passion for creatively utilizing their native ingredients. To further facilitate this exchange of ideas, owner chef Joseph Lidgerwood focuses on creating a developmental environment where individuals from diverse cultures and backgrounds can come together to inspire one another.

Chef Joseph, along with his team members, visits Korean production sites once a month to actively participate in the ingredient production process. Through these immersive experiences, the EVETT team gains a profound appreciation for the significance of food ingredients, develops a deeper understanding of Korean cuisine, and acquires the inspiration necessary for their creative endeavors.



Colorful Korean liquor pairing and wine list.



Chef Joseph Lidgerwood has been fascinated by Korean liquor for a long time. From traditional to modern varieties made in different region using fresh ingredients from all over the country, Korea boasts he a diverse array of many alcoholic beverages comparable to wine, and it is the chef's will to promote this charm. Since the first pop-up in Seoul in 2015 has been collaborating with traditional liquor sommeliers to curate Korean liquor pairing that complement the food menu.

At EVETT, a restaurant that presents contemporary dining inspired by Korean ingredients. Korean liquor pairing menus are also offered while it was a once common belief among gourmets that most traditional liquor was too sweet to pair with delicate food, Joseph Lidgerwood and the restaurant EVETT team have actively sought out and introduced interesting Korean liquors, challenging this prejudice. They have even ventured into participating in the traditional liquor brewing process. Through these efforts, restaurant EVETT aims to showcase the allure of Korean food and alcohol together.

In addition, EVETT is creating the best wine experience by recruiting professional sommeliers to carefullyselect wines that harmonise well with the Korean food ingredient menu, offering guests with a more complete dining experience. EVETT's wine experience, under the guidance of head sommelier Shin Hochul, has gradually flourished, leading to the prestigious recognition of the 2023 Wine Spectator Best of Award of Excellence, acknowledging their dedication and expertise in the field.



CHEF'S QUOTE



"We have met so many precious people during our journey. Without them, nothing would have been possible. I strongly believe we grow with people by sharing their passions and ideas, same with business. Those people I met led me to have this opportunity and I'm looking forward to meeting new partners in this journey growing and evolving together as a team"

Joseph Lidgerwood

