



5 teahouses in Seoul

Léa Baron

From Bukchon village to Hongdae, Insa-dong and Ikseon-dong, these tea houses offer a timeless experience in keeping with Korean traditions. We go there as much for the decor of these refined places as for the tasting.

Cha-teul, a haven of peace

A must in Seoul. This teahouse is referenced in numerous guidebooks and is our favorite. It's as popular with Seoulites as it is with tourists. You'll see some of them sporting rented *hanbok*, the traditional Korean costume. They all come from the famous steep street of Bukchon Village, just a stone's throw from where you can see the Namsan Tower. Everyone takes a photo.

Cha-teul is the ideal place to escape the cacophony and crowds, perched in the heart of this charming historic district. Here, you can hear the birds chirping and the spot is ideal for enjoying the couchant sunshine. The calm of the alleyways, the background music and the friendliness of the staff offer a gentle parenthesis to your tourist itinerary.

The first step is to descend into the *hanok*. This is the name of the traditional Korean one-storey wooden houses that make this old district of Seoul so distinctive. The best tables are those by the bay window, where you can enjoy the view, or those in the garden. Then it's time for ceremony. There's no question of serving yourself tea willy-nilly. As the waitress brings you your tray garnished with an adorable teapot and mug, you'll be able to enjoy a cup of thé.

LEFT Cha-teul

will explain how to proceed. Nothing is delivered to the Thasard. After leaving it to infuse for a specific length of time,

You pour the thé first into a container for filtering, then into your small cup for tasting. Once you've seen the demonstration, it's up to you!

Let yourself be tempted by the lotus tea or the chrysanthemum and some Korean pastries like these puffed rice rolls. On weekdays, it's best to go at the end of the day. Places are scarce, as its reputation is well established.

Address: 26 Bukchon-ro 11na-gil, Jongno-gu

Tteuran, a gourmet Korean break

Strolling through the narrow streets of Ikseon-dong, where trendy cafés and international restaurants are packed together, Tteuran could pass unnoticed. A half-open wooden door opens onto a charming little garden that leads to thé's house. Once you've found your place among the tables

or those where you sit cross-legged, you have to order at the counter. →



On the menu are some twenty medicinal infusions, fermented teas and floral teas. This is the ideal place to try *omija*, a traditional Korean tea. Its name means "five flavors": sweetness, sourness, bitterness, saltiness and sweetness. spicy. Delicious hot or cold, accompanied by homemade Korean sweets. We love the *yougwa* that can be found just about everywhere, made up of crushed glutinous rice mixed with honey. There's also *gotgamssam*, nuts wrapped in dried persimmons. The atmosphere is peaceful and the staff adorable. You won't see the time go by. Since it opened in 2009, it has been an undeniable success.

Address: 17-35 Supyo-ro 28-gil, Jongno-gu

BELOW Dawon



house at the end of a cul-de-sac in Insa-dong. Nestled in a tree-lined courtyard, it is surrounded by several art galleries open to the public. This tourist district, ideal for souvenir addicts, is home to several houses of traditional tea. But Dawon is the only *hanok* to benefit from the shade of lush vegetation in this confidential garden. The menu allows you to try the main traditional Korean teas, with notes of apricot, persimmon and lemon. or chamomiles. Sweet, mild flavors that can be drunk either hot or cold. It's not where you'll find the best pastries, but it's still a must in central Seoul, where locals and tourists in search of freshness and calm meet.

Address: 11-4 Insadong 10-gil, Jongno-gu.

T.Nomad, between tradition and modernity

Between the Hongdae district and Haneul Park, take a walk to the T.Nomad. When you arrive at the address indicated, you won't see the house. It's actually on the 2nd floor. Take the stairs at the back of the building to get there. Don't forget to make a reservation by DM on Instagram (@t.nomad_kr), otherwise you'll be turned away at the entrance, especially at weekends.

Once you've crossed the threshold, you feel as if you've stepped out of time. Rough concrete walls serve as a backdrop to antique furnishings, which lend an unmistakable charm to this place of great serenity. In the background, soft music and birdsong mingle with the guests' thoughts. Outside light is subdued by curtains on the windows, creating a pleasant cocoon. If they're not crowded with young couples, opt for the low tables, around which people sit cross-legged after having relaxed. Then make your choice from among the various formulas offering tea accompanied by Korean and Japanese pastries. The refinement is total. On your tray, a tea of organic flowers grown in Korea, a slice of *matcha* cake, *mochi* and a caramelized walnut. A tasting experience in the purest tradition. Instructions for brewing tea. If you're short of hot water, take a wooden ladle to the steaming pot on the central table. Between sips, take a stroll through the boutique corner, where you'll find teas, mugs and all manner of tasteful utensils. Enjoy this suspended moment at T.Nomad. Relaxation guaranteed.

Address: 112 Po Eun-ro, Mangwon-dong, Mapo-gu.



SÉOUL

Osulloc Tea House, for a new take on green tea

Osulloc is the name of a well-known South Korean green tea producer. Its plantations can be visited on Jeju Island. The brand has opened a modern, minimalist house in Seoul, where you can sample its products and pastries. It is located in Bukchon Hanok Village, a traditional Korean village. The house is a flight of stairs, amid the old *hanoks* of Bukchon Village. On the ground floor

There's a boutique on the ground floor, a tea room on the 1st floor and a lounge bar on the 3rd floor. Your desires can guide your steps. The best place to sit is on one of the terraces overlooking the charming garden below and the iconic Namsan Tower in the distance. All that's left to do is choose which green tea to try: classic, roasted, fermented, with Jeju's famous sweet mandarins, or matcha. It's the perfect place to try out Osulloc's range and then pick up your favorites in the store. Here, their teas are divinely accompanied by

specially created pastries. Rice cakes and revisited waffles are all made with green tea. A welcome break before resuming your visit to one of the capital's oldest districts.

Address: 45 Bukchon-ro, GaThoe-dong, Jongno-gu. ☎

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BELOW Osulloc

