

CHEF ARNAUD DUNAND SAUTHIER
invites
3-STAR MICHELIN CHEF THOMAS BÜHNER
TO LE NORMANDIE 5 -10 JUNE 2017



Mandarin Oriental, Bangkok is delighted to welcome back one of Germany's most celebrated chefs, Thomas Bühner, who will be a special guest at Le Normandie. Bühner is the owner and head chef of La Vie restaurant in Osnabrück, Germany. The restaurant holds three Michelin stars and 19 Gault Millau points.

Bühner will orchestrate a symphony of innovative avant-garde five-course lunch menu and eight-course dinner menu. The event will conclude on 10 June 2017 with an exclusive six-course wine dinner.



Le Normandie



MANDARIN ORIENTAL
BANGKOK

For more information please contact mobkk-restaurants@mohg.com or +66 (2) 659 9000
48 Oriental Avenue, Bangkok Thailand 10500 www.mandarinoriental.com/bangkok

lunch | menu

THB 4,500

4 glasses wine pairing THB 1,800

foie gras | crème brûlée style
brioche

2013 Riesling Kabinett Trocken, Koehler Ruprecht, Pfalz, Germany

red mullet | spiced oil
achiote | eggplant

2015 Pouilly-Fumé, Francis Blanchet, Loire, France

mushrooms 'pickled leek'

Venison | stock of exotic spice
celeriac

2013 Syrah, Gestad, Weingut Ziereisen, Baden, Germany

nashi confit | basil oil
yuzu-meringue

2010 Traminer Auslese, Weingut Rabl, Kamptal, Austria

Please advise on dietary requirements or allergies and our Chefs will be delighted to assist.

Prices are subject to 10% service charge and applicable government tax.

dinner | menu

THB 8,500

5 glasses wine pairing THB 2,200

7 glasses wine pairing THB 3,000

Crab | asparagus

seafood juice | chive oil

2015 Pouilly-Fumé, Francis Blanchet, Loire, France

Japanese wagyu 30 day dry aged | salad

cod consommé

2013 Riesling Kabinett Trocken, Koehler Ruprecht, Pfalz, Germany

mackerel | pickled & flamed

kefir | corn | chicha (corn beer)

2015 Chardonnay Patchwork, Stephane Tissot, Jura, France

mushrooms 'pickled leek'

2013 Pinot Noir, Tschuppen, Weingut Ziereisen, Baden, Germany

étouffée pigeon | juniper smoke

caramelised pumpkin juice

2013 Gevrey-Chambertin, Clos Prieur, Domaine Marc Roy, Burgundy, France

le phébus | pine nut ice cream

persimmon | soy sauce

2015 Claus Preisinger Kalkundkiesel, Burgenland, Austria

new gold from Kalkriese

2010 Traminer Auslese, Weingut Rabl, Kamptal, Austria

ananas in Asian stock

coriander | pandan ice cream

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Wine | menu

THB 12,500

NV André Jacquart, Blanc de Blancs, Brut Expérience 1er Cru

2013 Chasselas, Gutedel, Weingut Steingruble Ziereisen, Baden, Germany

Crab | rosemary ice cream
butternut squash

2014 Riesling Spatlese Trocken, Koehler Ruprecht, Pfalz, Germany

Caviar impérial | sweet potato
sepia

2007 Chassagne-Montrachet, Fleurot-Larose, Burgundy, France

lobster (blue) | casarecce
black olive | sea urchin cream

2013 Stéphane Ogier, L'Ame Soeur, Northern Rhône, France

rabbit back | insu crème
rabbit club | sesame sauce

*2006 Corton Grand Cru, Hautes Mourottes,
Gaston et Pierre Ravaut, Burgundy, France*

étouffée pigeon | stock of exotic spice

2009 Chardonnay Beerenauslese, Weingut Rabl, Kamptal, Austria

ananas in Asian stock
coriander | pandan ice cream

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