

Chef Arnaud Dunand Sauthier
invites
3-star Michelin Chef Sébastien Bras



to *Le Normandie*

12 to 17 December 2016

Straight from the French culinary gem “Le Suquet”, 3-star Michelin starred restaurant since 1999 and named as one of the top 100 best restaurants in the world, Sébastien Bras will present his tempting winter creations.

Celebrated for his spontaneous cuisine of the moment, instant, alive and sensual, his gastronomy appeals to the heart rather than to the mind. With the rhythms of the seasons, his cooking reflects and transcribes his emotions, inspired by his symbiosis with the rustic Aubrac nature.

Please join us for this culinary highlight both for Lunch and Dinner
&
for the spectacular Wine Dinner on 17 December 2016.



เอทิฮัด
ETIHAD
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ABU DHABI

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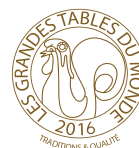
CHEF SÉBASTIEN BRAS

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Le Normandie

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MENU AUBRAC

Aujourd'hui Classique

A 'Gargouillou' of young vegetables,
herbs & sprouting grains, toasted sesame seed oil

Sancerre Blanc, Domaine Vacheron 2015, Loire

C'est La Saison

Scallops 'rolled' à la plancha
Seasoned root vegetables
Barbe scallop jus, Chicory emulsion

Chablis 1^{er} Cru, Montée de tonnerre, Maison Louis Michel & Fils 2013, Burgundy

De Pleine Terre

Stuffed endives
Melted cream scented with poppyseed
Comprégnac truffle jus

Du Sud De L'Aveyron

Charcoal roasted rack of lamb
Chinese cabbage & lacto-fermented leaves
Pan-fried girolle mushrooms & a touch of confit citrus

L'Esprit de Font Caude, Alain Chabanon 2011, Languedoc

L'Incontournable Des Fêtes De Chez Nous

Potato Aligot 'Beauvais Institut'

Provocant Mais Tellement Gourmand

Crispy potato wafer
Hazelnut butter cream & salted butter caramel

Milk Liquor & Crunch

Menu Dégustation 4,500

Wine Pairing 3 glasses 1,500



MENU BALADE

Aujourd'hui Classique

A 'Gargouillou' of young vegetables,
herbs & sprouting grains, toasted sesame seed oil

Sancerre Blanc, Domaine Vacheron 2015, Loire

De Beganto

Pan-fried fillet of Turbot with whey butter
tomato, black olives and cauliflower

Condrieu, La Bonnette, Domaine Rene Rostaing 2014, Rhône

Rôti/Poché

Duck foie gras & julienne of lettuce
Duck consommé, plum vinegar
minced young fennel & 'tonic' shoots

Gewürztraminer, Domaine Zind-Humbrecht 2014, Alsace

Dite Courge Coureuse

Vegetable spaghetti, black truffle
Tomme cheese

Bœuf Race Aubrac

Aubrac beef pan-fried with hazelnut butter
butternut purée & Marcillac poached chayote

Château Canon, 1^{er} Grand Cru Classé 2007, Saint-Émilion

L'Incontournable Des Fêtes De Chez Nous

Potato Aligot 'Beauvais Institut'

Saint Mont, Le Faîte, Rouge 2009, Southwest

D'Ici Et D'à Côté

Cheese from Aveyron

Sur Une Interprétation Du Coulant Originel de 81

Warm biscuit, chestnut coulant,
salted butter caramel ice cream

Riesling, Vendange Tardive, Brand, Domaine Zind-Humbrecht 2004, Alsace

Milk Liquor & Crunch

Menu Dégustation 8,400

Wine Pairing 4 glasses 2,800

Wine Pairing 6 glasses 3,900



MENU BALADE

Meursault-Perrières 1^{er} Cru, Domaine Jacques Prieur 2011, Côte de Beaune
Aujourd'hui Classique

A 'Gargouillou' of young vegetables,
herbs & sprouting grains, toasted sesame seed oil

Puligny-Montrachet 1^{er} Cru, Clavoillon 2011, Domaine Leflaive, Côte de Beaune
Clin D'œil à L'île D'Hokkaido

Pan-fried king crab with whey butter
Artichokes & aniseed
Sichuan button pistil

Puligny-Montrachet 1^{er} Cru, Les Pucelles 2008, Domaine Leflaive, Côte de Beaune
Avec Les Premier Frimas

Pan-fried duck foie gras, Madagascar black peppercorn
Vegetable roots, fermented milk & apples, horseradish leaves

Une Saveur Douce & Du Parfum

Slowly cooked sweet onion from the 'Cevennes' region,
black truffle crust

Chambertin Grand Cru, Domaine Henri Rebourseau 2002, Côte de Nuits
De Pure Race Aubrac

Beef fillet
Bread and anchovy jus

L'Incontournable Des Fêtes De Chez Nous

Potato Aligot 'Beauvais Institut'

Echezeaux Grand Cru, Domaine Daniel Rion & Fils 2011, Côte de Nuits
D'Ici Et D'à Côté

Cheese from Aveyron

Sur Une Interprétation Du Coulant Originel de 81

Warm biscuit and red kuri squash coulant,
black winter truffle ice cream

Milk Liquor & Crunch

Menu degustation 12,900