



## *Le Normandie*

*From the moment I arrived at this magical place,  
Le Normandie. I felt passionate about creating  
an Embassy of French Gastronomy, or an institution  
for exceptional French fine dining in the Thai capital.*

*I am delighted to invite you to discover my interpretation  
of contemporary French haute cuisine inspired by  
my 'Savoysard' roots, which reveal the cultural and  
historical richness of this region of France and reflect  
on exquisite produce, deep flavours and intense sauces  
Bienvenue au Normandie.*

*A. Dunand*

*Arnaud Dunand Sauthier  
Chef de Cuisine*



# DÉCOUVERTE

## POULPE SAUVAGE DU PAYS BASQUE

WILD OCTOPUS, CHICORY, CITRUS

## MOULES DE BOUCHOT

BOUCHOT'S MUSSELS, KOHLRABI, COFFEE

## CAVIAR ET POMME DE TERRE

POTATO, CAVIAR, SEA URCHIN

## SANDRE DE LOIRE

LOIRE VALLEY'S PIKE PERCH, CABBAGE, BEURRE BLANC

OU • OR

## COLLIER D'AGNEAU CONFIT

CONFIT MILK FED LAMB NECK, POLENTA, ONION

## FROMAGES DES ALPES

CHEESES FROM THE ALPS

800 BAHT SUPPLEMENT

## CHOIX DES GOURMANDISES

CHOICE OF DELICACIES

5 SEQUENCES - 3200

WITHOUT CAVIAR - 2450

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.

PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

# ITINÉRAIRE

## ORMEAU DE HOKKAIDO

WILD EZO ABALONE, LEEK, CLAM SAUCE

## LANGOUSTINE DE NORVÈGE

NORWEGIAN LANGOUSTINE, JUNIPER, PUMPKIN

## CAVIAR ET POMME DE TERRE

POTATO, CAVIAR, SEA URCHIN

## BARBUE DES CÔTES BRETONNES

BRITTANY WILD CAUGHT BRILL, ARTICHOKE, BOTTARGA

## RIS DE VEAU DE LAIT

MILK FED SWEETBREAD, SALSIFY, GRAPEFRUIT

## VOLAILE FERMIÈRE

FREE RANGE CHICKEN, ONION, BLACK WINTER TRUFFLE

OU • OR

## CHEVREUIL DE CHASSE DE SOLOGNE

WILD VENISON, PEAR, FENNEL

## FROMAGES DES ALPES

CHEESES FROM THE ALPS

## MILLE-FEUILLE

VANILLA, CARAMEL MILLE-FEUILLE

OU • OR

## CHOCOLATE GUANAJA

CHOCOLATE SPHERE, COFFEE, CARDAMOM

8 SEQUENCES - 7200

WITHOUT CAVIAR AND CHEESE - 6100

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# A LA CARTE

## ENTRÉE

### CAVIAR ET POMME DE TERRE

POTATO, CAVIAR, SEA URCHIN  
2700

### LANGOUSTINE DE NORVÈGE

NORWEGIAN LANGOUSTINE, JUNIPER, PUMPKIN  
2600

### ORMEAU DE HOKKAIDO

WILD EZO ABALONE, LEEK, CLAM SAUCE  
2400

### POULPE DU PAYS BASQUE

WILD OCTOPUS, CHICORY, CITRUS  
2200

## POISSON

### SANDRE DE LOIRE

LOIRE VALLEY'S PIKE PERCH, CABBAGE, BEURRE BLANC  
2650

### BARBUE DES CÔTES BRETONNES

WILD CAUGHT BRILL, ARTICHOKE, BOTTARGA  
2850

### HOMARD DE BRETAGNE

BLUE LOBSTER, CAULIFLOWER, PISTACHIO  
3400

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## VIANDE ET VOLAILLE

### VOLAILLE FERMIÈRE

FREE RANGE CHICKEN, ONION, BLACK WINTER TRUFFLE  
2650

### CHEVREUIL DE CHASSE DE SOLOGNE

WILD VENISON, PEAR, FENNEL  
2950

### BŒUF SELECTION OLIVIER METZGER

OLIVIER METZGER BEEF SELECTION, POTATO, WILD MUSHROOM  
4800

### PIGEON MIERAL DE BRESSE

BRESSE MIERAL PIGEON, COCOA NIB, JERUSALEM ARTICHOKE  
2950

THE DISHES WE OFFER ARE SUBJECT TO VARIATIONS IN MARKET SUPPLY

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# LES GOURMANDISES

## SOUFFLÉ AU CASSIS

BLACKCURRANT, BUCKWHEAT ICE CREAM

650

## CRÊPES SUZETTE

CRÊPES SUZETTE FLAMBÉED AT YOUR TABLE, VANILLA ICE CREAM

650

## MILLE-FEUILLE

VANILLA AND CARAMEL MILLE-FEUILLE

650

## CHOCOLATE GUANAJA

CHOCOLATE SPHERE, COFFEE, CARDAMOM

650

## BABA TRADITIONEL

TRADITIONAL BABA AT YOUR COMPOSITION

650

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