

Chef de cuisine
Arnaud Dunand Sauthier

1000 chiefs, 1000 menus,
on the 5 continents

on March 19th 2015

Goût de France

Goût de France / Good France will celebrate French gastronomy in various locations worldwide on 19 March 2015. Over 1,000 iconic chefs on all five continents will join the event on the eve of spring to honour the merits of French cuisine. Le Normandie's Chef Arnaud has the honor to participate in this historic event and his six-course set menu is inspired from heritage and modern elements of classic French cuisine. and will be available for the price of THB 4,700++

Early reservations are highly recommended,
for more information, please call + 66 (2) 659 9000 ext 7393

Le Normandie

Menu

Foie gras de canard en terrine / concombre / sureau / vin de riz / raisin
Duck foie gras terrine / cucumber / elderflower / rice wine / grape



Langoustine de Bretagne / céleri / rhubarbe / pomme Granny Smith
Brittany langoustine / celery / rhubarb / Granny Smith apple



Bar de ligne / morille / Amaretto / petits pois
Line caught sea bass / morel / Amaretto cherry / garden peas



Veau de lait / févettes / pomme de terre / olive / amande
Milk fed French veal / broad bean / potato / black olive / almond



Plateau de fromages frais et affinés de France 'Philippe Olivier'
Selection of fresh and matured French farmhouse cheeses 'Philippe Olivier'



Guanaja / framboise / rose / wasabi
Guanaja / raspberry / rose / wasabi

4700++

Le Normandie
Mandarin Oriental, Bangkok
Thursday 19 March 2014

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