

# LE MENU DÉCOUVERTE

AVAILABLE FOR LUNCH FROM TUESDAY TO FRIDAY

LAMELLES DE SAINT-JACQUES MARINÉES, SALADE DE RADIS ET CONCOMBRE, CAVIAR OSCIÈTRE  
SLICES OF MARINATED SCALLOP, RADISH AND CUCUMBER SALAD, OSCIETRA CAVIAR

OR

TERRINE DE FOIE GRAS AUX FIGUES, BRIOCHE  
TERRINE OF FOIE GRAS WITH FIGS, BRIOCHE TOAST



TRONÇONNETTE DE HOMARD BLEU DE BRETAGNE POÊLÉE MINUTE AU PORTO BLANC  
PAN-FRIED BRITTANY BLUE LOBSTER MEDALLION AND GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE

MICHEL ROUX SENIOR'S SIGNATURE DISH CREATED AT THE WATERSIDE INN, IN 1983

SUPPLEMENT 1750



FILET DE BAR SAUVAGE, FLEUR DE COURGETTE ET JUS RÉDUIT PARFUMÉ AUX PIMENTS DOUX DE NAVARRE  
FILLET OF WILD SEABASS, ZUCCHINI FLOWER AND REDUCED JUS FLAVOURED WITH SWEET PIQUILLO PEPPERS

OR

CANETON CHALLANDAIS RÔTI AUX ÉPICES, CAROTTES ANCIENNES ET JUS AU THYM  
ROASTED CHALLANDAIS DUCK WITH SPICES, HERITAGE CARROTS AND THYME JUS

OR

DAUBE DE BOEUF À LA BEUJOLAISE ET FAUX-FILET DE MIYAZAKI, GARNITURE GRAND-MÈRE  
BRAISED BEEF CHEEK IN BEUJOLAIS WINE WITH MIYAZAKI SIRLOIN, BUTTON ONIONS, MUSHROOMS AND RATTE POTATOES

SUPPLEMENT 500



MONT-BLANC À LA CRÈME DE MARRONS ET CASSIS  
CHESTNUT MONT BLANC WITH BLACKCURRANTS

OR

SABLÉ AUX POIRES ET MYRTILLES SUR COULIS DE FRUITS ROUGES  
SLICED PEARS AND BLUEBERRIES IN SHORTBREAD BISCUITS, SERVED WITH A COULIS OF RED FRUITS



ASSORTIMENT DE MIGNARDISES  
ASSORTMENT OF MIGNARDISES

3 SEQUENCES – 2950

3 SEQUENCES + CHEESES - 3750

3 GLASSES PAIRING – 1800

PLEASE NOTE THAT OUR MENU MAY CHANGE DEPENDING ON THE AVAILABILITY OF IMPORTED PRODUCE.

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.