

LE MENU DÉCOUVERTE

AVAILABLE FOR LUNCH FROM SATURDAY TO SUNDAY

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



QUENELLE DE BROCHET ET QUEUES D'ÉCREVISSSES, SAUCE NANTUA
TRADITIONAL PIKE QUENELLE WITH CRAYFISH TAILS, NANTUA SAUCE

OR

TRONÇONNETTE DE HOMARD BLEU DE BRETAGNE POËLÉE 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 1250



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 BEAUJOLAISE ET FAUX-FILET DE MIYAZAKI, GARNITURE GRAND-MÈRE
BRAISED BEEF CHEEK IN BEAUJOLAIS 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

4 SEQUENCES – 3750

4 SEQUENCES + CHEESES - 4650

4 GLASSES PAIRING – 2900

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.