



My food is my passion and I'm delighted to share it with you at Le Normandie, my signature.

A sophisticated new sister restaurant to The Waterside Inn, Bray-on-Thames and the fulfilment of a dream shared with my late father, Michel Roux OBE, across three decades of special memories created with The Oriental.

Let me tempt you with some classics from our repertoire at The Waterside Inn and some more adventurous creations, highlighting local, delicious Thai ingredients, sourced carefully from land and sea.

Working closely with my Head Chef, Phil Hickman and our Restaurant Manager, Federico de Luca my menu should enable a visitor who has never set foot in France to discover authentic French dishes, a sensory revelation.

We hope you enjoy the journey!

Bon appétit!

Alain.
ROUX



LA CARTE

AVAILABLE EVERY DAY FOR LUNCH & DINNER

THE WATERSIDE INN'S CLASSIC DISHES.
PERFECT FOR SHARING OR TO ENJOY ON THEIR OWN.
ALL OF THE DISHES ON OUR TASTING MENUS, ARE ALSO AVAILABLE AS À LA CARTE.

CAVIAR OSCIÈTRE, GARNITURES CLASSIQUES ET BLINIS
OSCIETRA CAVIAR WITH CLASSIC CONDIMENTS AND BLINIS

50 GRAMS	125 GRAMS
8000	18750



FLEUR DE COURGETTE FARCIE AUX CHAMPIGNONS DES SOUS-BOIS, PETITS PRIMEURS, HUILE D'OLIVE ET TRUFFE
ZUCCHINI FLOWER FILLED WITH WILD MUSHROOMS, YOUNG SEASONAL VEGETABLES, OLIVE OIL AND BLACK TRUFFLE
1900

ÉMIETTÉ DE TOURTEAU, GELÉE DE CAROTTES ET CAVIAR OSCIÈTRE
FLAKED CRAB WITH CARROT JELLY AND OSCIETRA CAVIAR
2100

TRONÇONNETTES DE HOMARD CANADIEN POÊLÉES MINUTE AU PORTO BLANC
PAN FRIED CANADIAN LOBSTER MEDALLIONS AND GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE
2450

FOIE GRAS POÊLÉ À LA GRENOBLOISE, RONDELLE D'ORANGE CARAMÉLISÉE
PAN FRIED FOIE GRAS GRENOBLE STYLE WITH A CARAMELISED SLICE OF ORANGE
1900

THE DISHES WE OFFER ARE SUBJECT TO VARIATIONS IN MARKET SUPPLY.
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.

LA CARTE

FILET DE TURBOT MEUNIÈRE AUX NOIX DE MACADAMIA, HARICOTS VERTS ET ÉMULSION DE RAISIN
FILLET OF TURBOT MEUNIÈRE, MACADAMIA NUTS, FRENCH BEANS AND GRAPE EMULSION

2900

DOS DE BAR SAUVAGE AUX POINTES D'ASPERGES VERTES, SAUCE CHAMPAGNE À LA CIBOULETTE
LINE CAUGHT WILD SEABASS WITH GREEN ASPARAGUS SPEARS, CHAMPAGNE AND CHIVE SAUCE

2750

FILETS TENDRES DE LAPEREAU GRILLÉS SUR UN FONDANT DE CELERI-RAVE,
SAUCE À L'ARMAGNAC ET AUX MARRONS GLACÉS
GRILLED TENDER RABBIT FILLETS, SERVED ON A CELERIAC FONDANT,
GLAZED CHESTNUTS AND ARMAGNAC SAUCE

2750

TOURNEDOS DE BŒUF WAGYU POÊLÉ À LA ZINGARA
FILLET OF WAGYU BEEF "ZINGARA" STYLE WITH TRUFFLE

3100

CANETON CHALLANDAIS RÔTI AUX ÉPICES DUKKAH, TARTELETTE DE LÉGUMES, CHUTNEY ET JUS AUX PRUNES
(POUR DEUX PERSONNES)

CHALLANDAIS DUCK ROASTED WITH DUKKAH SPICES, VEGETABLE TARTLET, PLUM CHUTNEY AND JUS
(FOR TWO PEOPLE)

6200



SÉLECTION DE FROMAGES FERMIS AFFINÉS FRANÇAIS
SELECTION OF FRENCH FARM CHEESES

1200

SOUFFLÉ CHAUD À LA RHUBARBE TEINTÉ DE FRAMBOISES
WARM RHUBARB SOUFFLÉ ENHANCED WITH RASPBERRIES

850

PÉCHÉ GOURMAND SELON "ALAIN ROUX"
A SELECTION OF SIX MOUTH-WATERING DESSERTS FROM ALAIN ROUX

1200

TARTE DES DEMOISELLES TATIN AUX POMMES, GLACE VANILLE
(POUR DEUX À QUATRE PERSONNES)

APPLE TART TATIN WITH VANILLA ICE CREAM
(FOR TWO UP TO FOUR PEOPLE)

1850

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