



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



LE MENU DÉCOUVERTE

AVAILABLE FOR LUNCH FROM SATURDAY TO SUNDAY

CHARTREUSE D'ASPERGES BLANCHES, CEUF DE CAILLE ET VINAIGRETTE AU PARMESAN
WHITE ASPARAGUS CHARTREUSE WITH QUAIL EGG AND PARMESAN VINAIGRETTE

OR

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



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



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

OR

MÉDAILLONS DE FILET DE VEAU POÊLÉS À LA ZINGARA
PAN FRIED VEAL FILLET MEDALLIONS "ZINGARA" STYLE WITH TRUFFLE



SÉLECTION DE FROMAGES FERMIERS AFFINÉS FRANÇAIS
SELECTION OF FRENCH FARM CHEESES



DÉLICE IVOIRE, ANANAS ET RHUM, SORBET NOIX DE COCO
WHITE CHOCOLATE DÉLICE WITH PINEAPPLE AND RUM, COCONUT SORBET

OR

LARME DE CHOCOLAT LACTÉ AU CAMEL ET COEUR DE MANGUE
CHOCOLATE TEARDROP WITH CAMELIA MOUSSE AND MANGO



ASSORTIMENT DE MIGNARDISES
ASSORTMENT OF MIGNARDISES

4 SEQUENCES – 3750

4 SEQUENCES + CHEESES – 4650

4 GLASSES PAIRING – 2900

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.