



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 TUESDAY TO FRIDAY

EMIETTÉ DE TOURTEAU, CONSOMMÉ DE TOMATES TREMBLOTANT, COULIS DE ROQUETTE ET CAVIAR OSCIÈTRE
FLAKED CRAB, TOMATO CONSOMMÉ JELLY, ROCKET COULIS AND OSCIETRA CAVIAR

OR

NOIX DE SAINT-JACQUES POÊLÉES ET TRONÇONS DE POULPE À LA CORIANDRE,
PURÉE DE CÉLERI, ÉMULSION À LA NOIX DE COCO ET SAUCE TAMARIN
PAN FRIED SCALLOPS AND OCTOPUS SLICES WITH CORIANDER, CELERY PUREE,
COCONUT EMULSION AND TAMARIND SAUCE



FILET DE LOTTE RÔTI, MATIGNON DE LÉGUMES ET JUS DE VOLAILLE PARFUMÉ AUX CHAMPIGNONS
ROASTED FILLET OF MONKFISH WITH A MATIGNON OF VEGETABLES AND CHICKEN JUS INFUSED WITH MUSHROOMS

OR

TOURNEDOS DE BŒUF WAGYU FAÇON DAUBE PROVENÇALE
FILLET OF WAGYU BEEF, GIROLLE MUSHROOMS, LARDONS AND RED WINE JUS



SÉLECTION DE FROMAGES FERMERS AFFINÉS FRANÇAIS
SELECTION OF FRENCH FARM CHEESES



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

OR

LARME DE CHOCOLAT LACTÉE AU CARAMEL ET COEUR DE MANGUE
CHOCOLATE TEARDROP WITH CARMELIA MOUSSE AND MANGO



ASSORTIMENT DE MIGNARDISES
ASSORTMENT OF MIGNARDISES

3 SEQUENCES – 2950

3 SEQUENCES + CHEESES - 3850

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.