



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 GASTRONOMIQUE

AVAILABLE FOR DINNER FROM TUESDAY TO SUNDAY

ÉMIETTÉ DE TOURTEAU, GELÉE DE CAROTTES, CAVIAR OSCIÈTRE

FLAKED CRAB WITH CARROT JELLY, 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 TURBOT MEUNIÈRE AUX NOIX DE MACADAMIA, HARICOTS VERTS ET ÉMULSION DE RAISIN

FILLET OF TURBOT MEUNIÈRE, MACADAMIA NUTS, FRENCH BEANS AND GRAPE EMULSION



TRONÇONNETTE DE HOMARD CANADIEN POÊLÉE MINUTE AU PORTO BLANC

PAN FRIED CANADIAN LOBSTER MEDALLION AND GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE



SORBET AU BASILIC ET ESPUMA PASSION

BASIL SORBET WITH PASSION FRUIT ESPUMA



DOS DE BAR SAUVAGE AUX POINTES D'ASPERGES, SAUCE CHAMPAGNE À LA CIBOULETTE

LINE CAUGHT WILD SEABASS WITH ASPARAGUS SPEARS, CHAMPAGNE AND CHIVE SAUCE

OR

ROULADE D'AGNEAU DE LAIT AUX MORILLES, PETITS PRIMEURS, JUS À LA SARRIETTE

MILK FED LAMB ROULADE WITH MORELS, YOUNG SEASONAL VEGETABLES, SAVORY JUS

OR

TOURNEDOS DE BŒUF WAGYU POÊLÉ À LA ZINGARA

FILLET OF WAGYU BEEF "ZINGARA" STYLE WITH TRUFFLE

SUPPLEMENT 500



SÉLECTION DE FROMAGES FERMIERS AFFINÉS FRANÇAIS

SELECTION OF FRENCH FARM CHEESES



LARME DE CHOCOLAT LACTÉ AU CAMEL ET COEUR DE MANGUE

CHOCOLATE TEARDROP WITH CAMELIA MOUSSE AND MANGO



SOUFFLÉ CHAUD À LA RHUBARBE TEINTÉ DE FRAMBOISES

WARM RHUBARB SOUFFLÉ ENHANCED WITH RASPBERRIES



ASSORTIMENT DE MIGNARDISES

ASSORTMENT OF MIGNARDISES

8 SEQUENCES – 7500

8 SEQUENCES + CHEESES - 8400

6 GLASSES PAIRING – 4500

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.