



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 PRESTIGE

AVAILABLE FOR LUNCH AND DINNER FROM TUESDAY TO SUNDAY

QUEUES DE LANGOUSTINES MARINÉES AU CAVIAR OSCIÈTRE ET SALSA DE MANGUE MENTHOLÉE
MARINATED LANGOUSTINE TAILS WITH OSCIETRA CAVIAR, MANGO AND MINT SALSA



FOIE GRAS CHAUD AUX CERISES ET CRUMBLE AUX AMANDES, SAUCE À LA KRIEK
PAN-FRIED FOIE GRAS WITH CHERRIES, ALMOND CRUMBLE, KRIEK BEER SAUCE



RAVIOLI À LA TRUFFE NOIRE, GIROLLES ET COULIS AU PARMIGIANO REGGIANO
BLACK TRUFFLE RAVIOLI WITH GIROLLE MUSHROOMS AND PARMIGIANO REGGIANO COULIS



QUENELLE DE BROCHET ET HOMARD BLEU DE BRETAGNE, SAUCE NANTUA À LA TRUFFE NOIRE
TRADITIONAL PIKE QUENELLE WITH BRITTANY BLUE LOBSTER, NANTUA SAUCE AND BLACK TRUFFLE



FILETS DE TURBOT SAUVAGE BRAISÉS, MOUSSELINE DE SAINT-JACQUES, SAUCE CHAMPAGNE À LA CIBOULETTE
FILLETS OF BRAISED WILD TURBOT WITH SCALLOP MOUSSELINE, CHAMPAGNE AND CHIVE SAUCE
SEASONAL TRUFFLE SUPPLEMENT - MARKET PRICE PER GRAM

OR

FAUX-FILET DE BOEUF MIYAZAKI A4 GRILLÉ ET SAUCE PÉRIGOURDINE
GRILLED SIRLOIN OF A4 MIYAZAKI BEEF WITH PÉRIGOURDINE SAUCE
SEASONAL TRUFFLE SUPPLEMENT - MARKET PRICE PER GRAM



SÉLECTION DE FROMAGES FERMIERS AFFINÉS FRANÇAIS
SELECTION OF FRENCH FARM CHEESES



SORBET COLONEL
LIME SORBET FINISHED WITH VODKA



SOUFFLÉ CHAUD À LA TRUFFE NOIRE ET SA GLACE
WARM BLACK TRUFFLE SOUFFLÉ AND ICE CREAM



ASSORTIMENT DE MIGNARDISES
ASSORTMENT OF MIGNARDISES

7 SEQUENCES – 10000

7 SEQUENCES + CHEESES - 10900

6 GLASSES PRESTIGE PAIRING - 7000

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.