



*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

TERRINE DE CRABE ROYAL ET SAUMON, SALADE DE FENOUIL À LA GRENADE, CAVIAR OSCIÈTRE  
TERRINE OF KING CRAB WITH SALMON, POMEGRANATE AND FENNEL SALAD, OSCIETRA CAVIAR



HUÎTRE OSTRAL REGAL TIÈDES, SAUCE CHAMPAGNE, TRUFFE NOIRE ET CAVIAR OSCIÈTRE  
WARM OSTRAL REGAL OYSTER, CHAMPAGNE SAUCE, BLACK TRUFFLE AND OSCIETRA CAVIAR



RISOTTO ACQUERELLO AU CHAMPAGNE ET CHÂTAIGNES, MAÏTAKE ET ESPUMA À LA BROUSSE  
CHAMPAGNE AND CHESTNUT ACQUARELLO RISOTTO WITH HEN OF THE WOODS MUSHROOMS AND BROUSSE CHEESE ESPUMA



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



PAVÉ DE BAR SAUVAGE VAPEUR, CLOUTÉ AUX TRUFFES NOIRES, TOPINAMBOURS ET JEUNES POIREAUX, SAUCE AU MADÈRE  
STEAMED FILLET OF WILD SEABASS STUDDED WITH BLACK TRUFFLE, JERUSALEM ARTICHOKE AND YOUNG LEEKS, MADEIRA SAUCE  
SEASONAL TRUFFLE SUPPLEMENT - MARKET PRICE PER GRAM

OR

TOURNEDOS DE BŒUF WAGYU ET SAUCE PÉRIGOURDINE  
WAGYU BEEF FILLET WITH PÉRIGOURDINE SAUCE  
SEASONAL TRUFFLE SUPPLEMENT - MARKET PRICE PER GRAM



SÉLECTION DE FROMAGES FERMERS AFFINÉS FRANÇAIS  
SELECTION OF FRENCH FARM CHEESES



SORBET COLONEL  
LIME SORBET FINISHED WITH GREY GOOSE VODKA



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

7 SEQUENCES - 12500

7 SEQUENCES + CHEESES - 13400

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.

# LE MENU DÉCOUVERTE

EMIETTÉ DE TOURTEAU AU CAVIAR OSCIÈTRE, CREVETTES ROSES MARINÉES ET SALSA DE MANGUE MENTHOLÉE  
FLAKED CRAB WITH OSCIETRA CAVIAR, MARINATED PRAWNS, MANGO AND MINT SALSA

OR

VELOUTÉ DE FAISAN AU MAÏS ET DÉS DE FOIE GRAS POÊLÉS  
PHEASANT VELOUTÉ WITH SWEETCORN AND PAN-FRIED FOIE GRAS



RISOTTO ACQUERELLO AU CHAMPAGNE ET CHÂTAIGNES, MAÏTAKE ET ESPUMA À LA BROUSSE  
CHAMPAGNE AND CHESTNUT ACQUARELLO RISOTTO WITH HEN OF THE WOODS MUSHROOMS AND BROUSSE CHEESE ESPUMA  
SEASONAL TRUFFLE SUPPLEMENT - MARKET PRICE PER GRAM



DOS DE BAR SAUVAGE POÊLÉ, SAUCE BOUILLABAISSÉ ET ROUILLE  
PAN-FRIED FILLET OF WILD SEABASS, BOUILLABAISSÉ STYLE BROTH AND ROUILLE

OR

DAUBE DE BŒUF À LA BEAUJOLAISE, GARNITURE GRAND-MÈRE  
BRAISED BEEF CHEEK AND BRISKET IN BEAUJOLAIS WINE WITH BUTTON ONIONS, MUSHROOMS AND SMOKED LARDONS



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

4 SEQUENCES – 3750

4 SEQUENCES + CHEESES - 4650

4 GLASSES PAIRING – 2900

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# LE SERVICE AU GUÉRIDON

LINGUINI AU CAVIAR OSCIÈTRE  
OSCIÈTRA CAVIAR LINGUINI

|          |           |
|----------|-----------|
| 50 GRAMS | 100 GRAMS |
| 9000     | 18000     |

HOMARD BLEU DE BRETAGNE À LA NAGE, POMMES DE TERRE NOUVELLES ET ÉPINARDS, SAUCE VIERGE  
BRITTANY BLUE LOBSTER POACHED IN BOUILLON, NEW POTATOES AND SPINACH, EXTRA VIRGIN OLIVE OIL SAUCE  
6400

POULET DE BRESSE, CANNELLONE DE POIREAUX ET MORILLES, SAUCE SUPRÊME ET TRUFFE NOIRE  
(POUR DEUX PERSONNES)

CHICKEN FROM BRESSE WITH LEEK AND MOREL CANNELLONE, SUPRÊME SAUCE AND BLACK TRUFFLE  
(FOR TWO PEOPLE)  
8500

CANARD FERMIER DE BARBARY RÔTI, CHOUX ROUGE BRAISÉ ET SAUCE HIBISCUS  
(POUR DEUX PERSONNES)

ROASTED BARBARY FARMED DUCK, BRAISED RED CABBAGE AND HIBISCUS SAUCE  
(FOR TWO PEOPLE)  
8500

CHATEAUBRIAND DE BOEUF WAGYU, CELERI-RAVE ET SAUCE PÉRIGOURDINE  
(POUR DEUX PERSONNES)

WAGYU BEEF CHATEAUBRIAND WITH CELERIAC AND PÉRIGOURDINE SAUCE  
(FOR TWO PEOPLE)  
8500

SALADE DE FRUITS EXOTIQUES ET SON SORBET, SABAYON AU GEWURZTRAMINER  
EXOTIC FRUIT SALAD AND SORBET, GEWURZTRAMINER ZABAGLIONE  
1200

CRÊPES SUZETTE FLAMBÉES AU GRAND MARNIER, GLACE VANILLE  
(POUR MINIMUM DEUX PERSONNES)

CRÊPES SUZETTE FLAMBÉ AU GRAND MARNIER, VANILLA ICE-CREAM  
(FOR MINIMUM TWO PEOPLE)  
2000

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

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

|          |           |
|----------|-----------|
| 50 GRAMS | 125 GRAMS |
| 8000     | 18750     |



TERRINE DE CRABE ROYAL ET SAUMON, SALADE DE FENOUIL À LA GRENADE, CAVIAR OSCIÈTRE  
TERRINE OF KING CRAB WITH SALMON, POMEGRANATE AND FENNEL SALAD, OSCIETRA CAVIAR  
2250

RISOTTO ACQUERELLO AU CHAMPAGNE ET CHÂTAIGNES, MAITAKE, ESPUMA À LA BROUSSE ET TRUFFES NOIRES  
CHAMPAGNE AND CHESTNUT ACQUARELLO RISOTTO WITH HEN OF THE WOODS MUSHROOMS, BROUSSE CHEESE ESPUMA AND BLACK TRUFFLE  
2750

TRONÇONNETTES DE HOMARD BLEU DE BRETAGNE POÊLÉES MINUTE AU PORTO BLANC  
PAN-FRIED BRITTANY BLUE LOBSTER MEDALLIONS AND GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE  
3750



FILETS DE SOLE EN HABIT VERT, FARCIS D'UN MOELLEUX DE SAINT-JACQUES AUX FINES HERBES, FUMET À LA DIEPPOISE  
SOLE FILLETS FILLED WITH SCALLOP MOUSSE AND FINE HERBS, BROWN SHRIMPS AND DIEPPOISE SAUCE  
2900

PAVÉ DE BAR SAUVAGE VAPEUR, CLOUTÉ AUX TRUFFES NOIRES, TOPINAMBOURS ET JEUNES POIREAUX, SAUCE AU MADÈRE  
STEAMED FILLET OF WILD SEABASS STUDED WITH BLACK TRUFFLE, JERUSALEM ARTICHOKES AND YOUNG LEEKS, MADEIRA SAUCE  
3100

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

DUO DE GIBIER DE SAISON ET SUBRIC DE TOPINAMBOUR, SAUCE POIVRADE  
DUO OF SEASONAL GAME AND JERUSALEM ARTICHOKE SUBRIC, POIVRADE SAUCE  
2750

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# LA CARTE

## LES FROMAGES

SÉLECTION DE FROMAGES FERMERS AFFINÉS FRANÇAIS

SELECTION OF FRENCH FARM CHEESES

1200

## LES DESSERTS

SOUFFLÉ CHAUD AUX MIRABELLES \*\*

WARM GOLDEN PLUM SOUFFLÉ

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 TARTE TATIN WITH VANILLA ICE CREAM

(FOR TWO UP TO FOUR PEOPLE)

1850

(PLEASE PRE-ORDER AT THE BEGINNING OF YOUR MEAL)

\*\* THESE DESSERTS TAKE UP TO 20 MINUTES TO PREPARE

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