



Le Normandie

CAVIAR MENU

ASPERGES VERTES DE SYLVAIN

GREEN ASPARAGUS, LEMON AND CAVIAR KRISTAL



TURBOT DE PETIT PECHE

WILD CAUGHT TURBOT, FENNEL, LIQUORICE AND OSCIETRA CAVIAR



BŒUF WAGYU

PAN SEARED WAGYU BEEF, HAZELNUT, LOVAGE, BEETROOT AND CAVIAR TRANSMONTANUS



REBLOCHON FERMIER

POTATO AND REBLOCHON FOAM, CAVIAR KRISTAL



BABA A LA CHARTREUSE

TRADITIONAL BABA WITH YELLOW CHARTREUSE, STRAWBERRIES, RHUBARB AND OSCIETRA CAVIAR

12,500 FOR 5 COURSES

PRICES ARE IN BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

LE NORMANDIE

CHEF DE CUISINE
ARNAUD DUNAND SAUTHIER

MANDARIN ORIENTAL, BANGKOK