



Le Normandie

*From the moment I arrived at this magical place,
Le Normandie. I felt passionate about creating
an Embassy of French Gastronomy, or an institution
for exceptional French fine dining in the Thai capital.*

*I am delighted to invite you to discover my interpretation
of contemporary French haute cuisine inspired by
my 'Savoysard' roots, which reveal the cultural and
historical richness of this region of France and reflect
on exquisite produce, deep flavours and intense sauces*

Bienvenue au Normandie.

A. Dunand

*Arnaud Dunand Sauthier
Chef de Cuisine*



ITINÉRAIRE

CREVETTE CARABINIEROS

CARABINIEROS PRAWN, MANGO, BLACK LEMON

CAVIAR ET POMME DE TERRE

POTATO, CAVIAR, SEA URCHIN

ASPERGE VERTE DU LUBERON

GREEN ASPARAGUS, GREEN ANIS, OLIVE OIL

HOMARD DES CÔTES BRETONNES

BLUE LOBSTER, KARI GOSSE, ARTICHOKE

LOTTE DU GUILVINEC

WILD-CAUGHT MONKFISH, CELERIAC, LOVAGE

PIGEON MIÉRAL DE BRESSE

BRESSE MIERAL PIGEON, GARDEN PEA, MOREL

OU • OR

VEAU DE LAIT DE CORRÈZE

MILK-FED VEAL, WHITE ASPARAGUS, WILD GARLIC

CHARIOT DE FROMAGES DES ALPES

CHEESE TROLLEY FROM THE ALPS

AGRUMES DE BACHÈS

FRENCH CITRUS, SAFFRON

OU • OR

MIEL DE BRUYÈRE

HONEY, CHOCOLATE, POLLEN

8 SEQUENCES – 7500

WITHOUT CAVIAR AND CHEESE – 6400

5 GLASSES PAIRING – 5200

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.

A LA CARTE

ENTRÉE

CAVIAR ET POMME DE TERRE

POTATO, CAVIAR, SEA URCHIN

2700

THON ROUGE DE MÉDITERRANÉE

RED TUNA, LEEK, CAVIAR BAERI

2700

PETIT POIS LINCOLN

GARDEN PEA, ANCHOVY, LEMON BALM

2100

CREVETTE CARABINIEROS

CARABINIEROS PRAWN, MANGO, BLACK LEMON

2600

POISSON

LOTTE DU GUILVINEC

WILD-CAUGHT MONKFISH, CELERIAC, LOVAGE

2950

TURBOT SAUVAGE DE PETIT BATEAU

LINE-CAUGHT TURBOT, SAKE BEURRE BLANC

3400

HOMARD DES CÔTES BRETONNES

BLUE LOBSTER, KARI GOSSE, ARTICHOKE

3400

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.

VIANDE ET VOLAILLE

VEAU DE LAIT DE CORRÈZE

MILK-FED VEAL, WHITE ASPARAGUS, WILD GARLIC

3250

SELECTION DE BŒUF FRANÇAIS

FRENCH BEEF, POTATO, ONION, MOREL

4800

PIGEON MIÉRAL DE BRESSE

BRESSE MIERAL PIGEON, GARDEN PEA, MOREL

2950

AGNEAU DE LAIT DES PYRÉNÉES

FRENCH PYRENEES BABY LAMB, CARROT, CRECY

5900

(FOR 2 PERSONS)

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.

LES GOURMANDISES

SOUFFLÉ AU GRAND MARNIER

GRAND MARNIER SOUFFLÉ, VANILLA ICE CREAM
650

CRÊPES SUZETTE

CRÊPES SUZETTE FLAMBÉED AT YOUR TABLE
650

MILLE-FEUILLE

CARAMEL MILLE-FEUILLE
650

MIEL DE BRUYÈRE

HONEY, CHOCOLATE, POLLEN
650

AGRUMES DE BACHÈS

FRENCH CITRUS, SAFFRON
650

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.