



GOÛT DE FRANCE - GOOD FRANCE

Chef Arnaud Dunand Sauthier

Homage to Monsieur Paul

21 March 2018

Goût de France has been a fun celebration of the vitality of French cuisine, forging ties between chefs around the world. From haute cuisine to quality bistro food, restaurants are invited to offer French-inspired meals and participate in this great celebration.

The 4th edition of Goût de France will take place on the eve of spring, 21 March 2018, Le Normandie Chef de Cuisine Arnaud Dunand Sauthier will present a delectable menu of delicious seasonal tastes and flavours.



Early reservations are highly recommended,
For more information please call +66 (2) 659 9000 Ext 7390 or mobkk-restaurants@mohg.com



Le Normandie

MENU

HOMARD DU MAINE

SALAD OF MAINE LOBSTER 'A LA FRANÇAISE'



BROCHET DE LOIRE

QUENELLE OF PIKE PERCH, CRAYFISH AND NANTUA SAUCE



MORILLES ET ASPERGES VERTE

RAGOUT OF MOREL MUSHROOM AND GREEN ASPARAGUS TIPS



FILET DE BŒUF

ROASTED BEEF TENDERLOIN 'ROSSINI', POTATO GRATIN



PLATEAU DE FROMAGES AFFINES

SELECTION OF MATURED CHEESES FROM THE ALPS AND NEARBY



ŒUF A LA NEIGE

TRADITIONAL FLOATING ISLAND, PRALINES

THB 5,200 FOR 6 COURSES

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