



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 EXCEPTIONNEL

AVAILABLE FOR LUNCH AND DINNER FROM TUESDAY TO SUNDAY

AMUSE BOUCHE



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



PITHIVIER DE PIGEON À LA TRUFFE NOIRE ET TOPINAMBOUR
PIGEON PITHIVIER WITH BLACK TRUFFLE AND JERUSALEM ARTICHOKE



SORBET FIGUE ET AIRELLES SAUVAGES

FIG AND LINGONBERRY SORBET



SUPRÊME DE TURBOT DE LIGNE AU PARFUM DE SAUGE, GIROLLES ET JUS DE VOLAILLE
LINE CAUGHT TURBOT FLAVOURED WITH SAGE, GIROLLE MUSHROOMS AND CHICKEN JUS

OR

LIÈVRE À LA ROYALE ET TAGLIATELLES FRAÎCHES, SAUCE GRAND-VENEUR
HARE À LA ROYAL AND FRESH TAGLIATELLE PASTA, GRAND-VENEUR SAUCE

OR

DUO DE GIBIER ET SUBRIC DE POTIRON, SAUCE POIVRADE
DUO OF SEASONAL GAME AND PUMPKIN SUBRIC, POIVRADE SAUCE



FOURME D'AMBERT ET COINGS

FOURME D'AMBERT CHEESE WITH QUINCE



SOUFFLÉ CHAUD AUX MIRABELLES

WARM GOLDEN PLUM SOUFFLÉ



ASSORTIMENT DE MIGNARDISES

ASSORTMENT OF MIGNARDISES

7 SEQUENCES - 8500

5 GLASSES PAIRING - 4500

5 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.

LA CARTE

THE WATERSIDE INN'S CLASSIC DISHES.
PERFECT FOR SHARING OR TO ENJOY ON THEIR OWN.
ALL OF THE DISHES ON OUR TASTING MENUS, ARE ALSO AVAILABLE AS À LA CARTE.

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
MICHEL ROUX SENIOR'S SIGNATURE DISH CREATED AT THE WATERSIDE INN, IN 1983
3750



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



PÉCHÉ GOURMAND SELON "ALAIN ROUX"
A SELECTION OF SIX MOUTH-WATERING DESSERTS FROM ALAIN ROUX
1200

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

LE ENTRÉES

LINGUINE AU CAVIAR OSCIÈTRE
OSCIÈTRA CAVIAR WITH LINGUINE

50 GRAMS	125 GRAMS
8000	18750

TARTARE DE FILET DE BŒUF WAGYU COUPÉ AU COUTEAU
HAND-CUT WAGYU BEEF FILLET STEAK TARTARE

2750

LE PLAT PRINCIPAL

SOLE DE DOUVRES MEUNIÈRE ENTIÈRE, GIROLLES ET SAUCE AU BEURRE ET CÂPRES
(POUR DEUX PERSONNES)

WHOLE DOVER SOLE MEUNIÈRE, GIROLLE MUSHROOMS AND CAPER BROWN BUTTER SAUCE
(FOR TWO PEOPLE)

6900

CHATEAUBRIAND DE BOEUF WAGYU À LA ROSSINI ET SAUCE PÉRIGOURDINE
(POUR DEUX PERSONNES)

WAGYU BEEF CHATEAUBRIAND ROSSINI WITH PÉRIGOURDINE SAUCE
(FOR TWO PEOPLE)

8500

CANARD FERMIER DE BARBARIE FRANÇAIS RÔTI AUX ÉPICES, CAROTTES ANCIENNES ET JUS AU THYM
(POUR DEUX PERSONNES)

ROASTED FRENCH BARBARY FARMED DUCK WITH SPICES, HERITAGE CARROTS AND THYME JUS
(FOR TWO PEOPLE)

8500

LES FROMAGES ET DESSERTS

SÉLECTION DE FROMAGES FERMIS AFFINÉS FRANÇAIS
SELECTION OF FRENCH FARM CHEESES

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

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