



Le Normandie

AT LE NORMANDIE, CHEF DE CUISINE ARNAUD DUNAND SAUTHIER INVITES YOU TO EXPERIENCE HIS PERSONAL INTERPRETATION OF CONTEMPORARY FRENCH CUISINE.

WITH HIS CULINARY IDENTITY ROOTED IN HIS NATIVE SAVOY REGION IN THE FRENCH ALPS AND IN THE PRISTINE COASTS OF BRITTANY, CHEF ARNAUD EMBRACES A PHILOSOPHY THAT SHOWCASES ONLY THE FRESHEST AND MOST EXCEPTIONAL INGREDIENTS.

PURE AND PRECISE FLAVOURS, EXQUISITE TASTE COMBINATIONS, AND DELICIOUS WILD HERBS AND SEASONINGS PROMISE A GENUINE AND UNFORGETTABLE FINE DINING EXPERIENCE.

WE ARE DELIGHTED TO WELCOME YOU.

DÉJEUNER DÉCOUVERTE AU NORMANDIE

DISCOVERY LUNCH AT LE NORMANDIE

ŒUF FERMIER

FREE RANGE EGG, YELLOW WINE, VELOUTÉ SAUCE



SARDINE DE PETIT BATEAU

SARDINE, POTATO, AÏOLI



FOIE GRAS DE CANARD

DUCK FOIE GRAS, GENTIAN, SESAME



CAVIAR ET OURSIN (1,000THB SUPPLEMENT)

POTATO, CAVIAR, SEA URCHIN



ROUGET BARBET DE LIGNE

LINE CAUGHT RED MULLET, EGGPLANT, CIVET SAUCE



CANARD DE CHALLANS

DUCK BREAST, BEETROOT, BLACK OLIVE



PLAT DE CÔTE DE BOEUF

WAGYU SHORT RIB, POTATO, ONION



FROMAGES DES ALPES

CHEESES FROM THE ALPS

ADD 400 / 800 (CHEESE AND DESSERT)



SOUFFLÉ AU CASSIS

BLACKCURRANT, BUCKWHEAT ICE CREAM



PARIS BREST

PARIS BREST, HAZELNUT ICE CREAM



CRÊPES SUZETTE

CRÊPES SUZETTE FLAMBÉED AT YOUR TABLE, VANILLA ICE CREAM

1800 FOR 3 COURSES ❖ 2250 FOR 4 COURSES

950 FOR 2 GLASSES ❖ 1300 FOR 3 GLASSES

PLEASE ADVISE ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.

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

MENU DEGUSTATION

DEGUSTATION MENU

MAQUEREAU DE LIGNE

WILD CAUGHT MACKEREL, FENNEL, LIQUORICE



CREVETTE 'CARABINIEROS' DE MEDITERRANÉE

MEDITERRANEAN CARABINIEROS PRAWN, PEPPER, GREEN MELON



CAVIAR ET OURSIN

POTATO, CAVIAR, SEA URCHIN



LOTTE DE LIGNE

MONKFISH, HERBS, ALBUFERA SAUCE



FOIE GRAS DE CANARD

DUCK FOIE GRAS, GENTIAN, SESAME



PIGEON MIERAL DE BRESSE

BRESSE MIERAL PIGEON, CORN, BLACK GARLIC

OU • OR

RIS DE VEAU DE LAIT

MILK FED VEAL SWEETBREAD, GRAPEFRUIT, COFFEE



FROMAGES DES ALPES

CHEESES FROM THE ALPS



SOUFFLE AU CASSIS

BLACKCURRANT, BUCKWHEAT ICE CREAM

OU • OR

MILLEFEUILLE

VANILLA AND CARAMEL MILLEFEUILLE

6800 FOR 8 COURSES

(6200 WITHOUT CHEESE)

5200 FOR 5 GLASSES

PLEASE ADVISE ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.

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ENTRÉE

APPETIZER

CAVIAR ET OURSIN

POTATO, CAVIAR, SEA URCHIN

2500

CREVETTE 'CARABINIEROS' DE MEDITERRANÉE

MEDITERRANEAN CARABINIEROS PRAWN, PEPPER, GREEN MELON

2600

FOIE GRAS DE CANARD

DUCK FOIE GRAS, GENTIAN, SESAME

2100

MAQUEREAU DE LIGNE

WILD CAUGHT MACKEREL, FENNEL, LIQUORICE

2100

POISSON

FISH

LOTTE DE LIGNE

MONKFISH, HERBS, ALBUFERA SAUCE

2850

TURBOT SAUVAGE DE BRETAGNE

BRITTANY WILD CAUGHT TURBOT, YELLOW WINE SABAYON

6800 (FOR 2 PERSONS)

HOMARD DE BRETAGNE

BLUE LOBSTER, CAULIFLOWER, PISTACHIO

3400

VIANDE ET VOLAILLE

MEAT AND POULTRY

PIGEON MIÉRAL DE BRESSE

BRESSE MIERAL PIGEON, CORN, BLACK GARLIC
2850

AGNEAU DES PYRENÉES

MILK FED LAMB FROM "PYRENÉES", ZUCCHINI, GOAT CHEESE, CARDAMOM
2850

BŒUF SELECTION OLIVIER METZGER

OLIVIER METZGER BEEF SELECTION, POTATO, ONION
4800

RIS DE VEAU DE LAIT

MILK FED VEAL SWEETBREAD, GRAPEFRUIT, COFFEE
2600

SÉLECTION DE NOTRE SOMMELIER

WINE BY THE GLASS RECOMMENDED BY OUR SOMMELIER

CRÉMANT ❖ SPARKLING

NV CRÉMANT D'ALSACE, BRUT NATURE, VALENTIN ZUSSLIN, ALSACE 600

VIN BLANC ❖ WHITE WINE

2017 SAINT-VÉRAN, "TERROIRS DAVAYE", MAISON VERGET, BURGUNDY 550

VIN ROUGE ❖ RED WINE

2015 PORTO-VECCHIO, DOMAINE DE TORRACCIA, CORSICA 500

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