



## *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*



# DÉCOUVERTE

## HUÎTRE DE JEAN PAUL

NORMANDIE OYSTER, WATERCRESS, SEA BUCKTHORN

## POULPE DE MÉDITERRANÉE

OCTOPUS, ENDIVE, GRAPE, SHISO

## SARDINE DE PETITE PÊCHE

SARDINE, MUSSEL, SALICORNIA

## ROUGET BARBET DU GUILVINEC

RED MULLET, BLACK GARLIC, LIQUORICE

OU • OR

## TOURTE DE GIBIERS A PLUME

GAME BIRD PIE, CABBAGE, JUNIPER

## CHARIOT DE FROMAGES DES ALPES

CHEESE TROLLEY FROM THE ALPS

900 SUPPLEMENT

## CHOIX DES GOURMANDISES

CHOICE OF DELICACIES

5 SEQUENCES – 3200

WITHOUT SARDINE – 2450

2 GLASSES PAIRING – 995

3 GLASSES PAIRING – 1350

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.

# ITINÉRAIRE

## CREVETTE 'CARABINIEROS' DE MEDITERRANÉE

MEDITERRANEAN CARABINIEROS PRAWN, CELTUCE, GREEN OLIVE

## CAVIAR ET POMME DE TERRE

POTATO, CAVIAR, SEA URCHIN

## ORMEAU DE HOKKAIDO

HOKKAIDO ABALONE, SEA LETTUCE

## LOTTE DES CÔTES BRETONNES

LINE CAUGHT MONKFISH, LOVAGE, CELERIAC

## BETTERAVE DE ANNIE BERTIN

ORGANIC BEETROOT, BEAUFORT, BLACK LEMON

## PIGEON MIÉRAL DE BRESSE

BRESSE MIÉRAL PIGEON, RADICCHIO, PEAR

OU • OR

## CHEVREUIL DE CHASSE DE SOLOGNE

WILD VENISON, SALSIFY, CRANBERRY

## CHARIOT DE FROMAGES DES ALPES

CHEESE TROLLEY FROM THE ALPS

## AGRUMES DE BACHÈS

FRENCH CITRUS, SAFFRON

OU • OR

## CHOCOLATE GUANAJA

CHOCOLATE TEXTURE, COCOA NIB

8 SEQUENCES – 7500

WITHOUT CAVIAR AND CHEESE – 6400

5 GLASSES PAIRING – 5200

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# A LA CARTE

## ENTRÉE

### CAVIAR ET POMME DE TERRE

POTATO, CAVIAR, SEA URCHIN

2700

### CREVETTE 'CARABINIEROS' DE MEDITERRANÉE

MEDITERRANEAN CARABINIEROS PRAWN, CELTUCE, GREEN OLIVE

2600

### HUÎTRE DE JEAN PAUL

NORMANDIE OYSTER, WATERCRESS, SEA BUCKTHORN

2400

### LEGUMES D'HIVER DE ANNIE BERTIN

ORGANIC WINTER VEGETABLES, GNOCCHI, WHITE TRUFFLE

2700

## POISSON

### LOTTE DES CÔTES BRETONNES

LINE CAUGHT MONKFISH, LOVAGE, CELERIAC

2950

WITH WHITE TRUFFLE

4500

### TURBOT SAUVAGE DE PETIT BATEAU

LINE CAUGHT TURBOT, SAKE BEURRE BLANC

3400

### HOMARD DE BRETAGNE

BLUE LOBSTER, GRAPEFRUIT, PISTACHIO

3400

### ROUGET BARBET DU GUILVINEC

RED MULLET, BLACK GARLIC, LIQUORICE

2650

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## VIANDE ET VOLAILLE

### CHEVREUIL DE CHASSE DE SOLOGNE

WILD VENISON, SALSIFY, CRANBERRY

3250

### BŒUF DE L'AUBRAC MARIE CLAIRE PERRIER

AUBRAC'S BEEF, ROSSINI, POTATO

4800

### PIGEON MIÉRAL DE BRESSE

BRESSE MIÉRAL PIGEON, RADICCHIO, PEAR

2950

### TOURTE DE GIBIERS A PLUME

GAME BIRD PIE, CABBAGE, JUNIPER

2900

### VOLAILLE FERMIÈRE DE BRESSE

FREE RANGE FRENCH CHICKEN, JERUSALEM ARTICHOKE, WHITE TRUFFLE

4800

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# 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

## CHOCOLATE GUANAJA

CHOCOLATE TEXTURE, COCOA NIB  
650

## TARTE AU CITRON

LEMON TART MERINGUE, CITRUS COULIS, COMFIT ZEST  
650

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