



## 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*



# MENU

## 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

## AGRUMES DE BACHÈS

FRENCH CITRUS, SAFFRON

OU • OR

## CHOCOLATE GUANAJA

CHOCOLATE TEXTURE, COCOA NIB

6 SEQUENCES (WITHOUT CAVIAR) - 6400

7 SEQUENCES - 7000

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.