



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*



WEEKEND DÉCOUVERTE

HUÎTRE DE JEAN PAUL

NORMANDIE'S 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

TOURTE DE GIBIERS A PLUME

GAME BIRD PIE, CABBAGE, JUNIPER

CHARIOT DE FROMAGES DES ALPES

CHEESES TROLLEY FROM THE ALPS

900 SUPPLEMENT

CHOIX DES GOURMANDISES

CHOICE OF DELICACIES

6 SEQUENCES - 4200

WITHOUT SARDINE - 3200

3 GLASSES PAIRING - 1600

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, RADICHIO, 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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