



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

THON ROUGE

TUNA, PUMPKIN, NASTURTIUM

ENCORNET DE BRETAGNE

SQUID, GARLIC, BOUILLABAISSE

ENDIVE DE PLEINE TERRE

ENDIVE, HAM, BEAUFORT

BERIX SAUVAGE

KINMEDAI, PARSNIP, BLACK WINTER TRUFFLE

OU • OR

TOURTE DE GIBIERS A PLUME

GAME BIRD PIE, CABBAGE, JUNIPER

CHARIOT DE FROMAGES DES ALPES

CHEESE TROLLEY FROM THE ALPS

900 BAHT SUPPLEMENT

CHOIX DES GOURMANDISES

CHOICE OF DELICACIES

5 SEQUENCES – 3200

WITHOUT SQUID – 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.