



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.

DEJEUNER DECOUVERTE AU NORMANDIE

DISCOVERY LUNCH AT LE NORMANDIE

WINE PAIRING SELECTED BY OUR SOMMELIER

ECREVISSES

SALAD OF CRAYFISH, GARDEN PEA, LEMON BALM AND GENTIAN



HUÎTRES UTAH BEACH DE 'JEAN PAUL'

LUKEWARM OYSTER FROM NORMANDIE, BROCCOLI AND BORAGE



ORTIE ET TOMME DE SAVOIE

NETTLE VELVET CREAM SOUP, TOMME DE SAVOIE CHEESE AND WALNUT



LIEU JAUNE DE LIGNE DE PETIT BATEAU

ROASTED LINE CAUGHT POLLACK, WHITE ASPARAGUS, COCONUT AND SMOKED CHILLI



CANARD DE BARBARIE ELEVAGE MIERAL

ROASTED BARBARIE DUCK, EGGPLANT, GRAPEFRUIT AND BLACK GARLIC



AGNEAU DE LAIT DIT 'ALLAITON'

ROASTED MILK FED LAMB LEG, ZUCCHINI, BASIL AND CARDAMOM



PLATEAU DE FROMAGES

CHEESES FROM THE ALPS

ADD 400 / 800 (CHEESE AND DESSERT)



SOUFFLÉ

DARK CHOCOLATE SOUFFLÉ AND COCOA NIBS ICE CREAM



TARTE FRAISE ET PISTACHE

STRAWBERRY AND PISTACHIO TART



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 ON 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

WINE PAIRING SELECTED BY OUR SOMMELIER

FENOUIL DE BENOIT ET MAQUEREAU DE LIGNE

VARIATION AROUND ORGANIC FENNEL AND MARINATED MACKEREL, DILL AND LIQUORICE

TOURTEAU ET KING CRAB*

CRAB AND ALASKAN KING CRAB, BLACK RADISH AND GREEN CAPSICUM 'GREEN CURRY'

FÉRA DU LAC LEMAN

ROASTED AND GLAZED FÉRA FISH, CELERIAC, CLASSIS AND PIEDMONT HAZELNUT

CAVIAR KRISTAL ET OURSIN D'HOKKAIDO

SEA URCHIN AND POTATO FOAM, CHAMPAGNE SAUCE

AGNEAU DE LAIT DIT 'ALLAITON'

ROASTED MILK FED LAMB SADDLE, ZUCCHINI, BASIL AND CARDAMOM

OU • OR

PIGEON DE PORNIC

ROASTED PIGEON, MELON, ROCKET AND TIMUT PEPPER

PLATEAU DE FROMAGES*

CHEESES FROM THE ALPS

OU • OR

CAMEMBERT DE NORMANDIE*

FERMENTED APPLE BREAD AND ERIC BORDELET CIDER

CAROTTE DE ANNIE

CONFIT ORGANIC CARROT AND BRONTE PISTACHIO

LA CABOSSE

COCOA NIBS ICE CREAM AND CHERRY

6200 FOR 8 COURSES ❖ 5200 FOR 6 COURSES

4600 FOR 7 GLASSES ❖ 3500 FOR 5 GLASSES

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ENTRÉE

APPETIZER

CAVIAR KRISTAL ET OURSIN D'HOKKAIDO

SEA URCHIN AND POTATO FOAM, CHAMPAGNE SAUCE

2300

FENOUIL DE BENOIT ET MAQUEREAU DE LIGNE

VARIATION AROUND ORGANIC FENNEL AND MARINATED MACKEREL, DILL AND LIQUORICE

1650

TOURTEAU ET KING CRAB

CRAB AND ALASKAN KING CRAB, BLACK RADISH AND GREEN CAPSICUM 'GREEN CURRY'

1950

FOIE GRAS DE CANARD

ROASTED FOIE GRAS, CHERRY AND JUNIPER

1900

POISSON

FISH

FÉRA DU LAC LEMAN

ROASTED AND GLAZED FÉRA FISH, CELERIAC, CLASSIS AND PIEDMONT HAZELNUT

2450

TURBOT SAUVAGE DE BRETAGNE

ROASTED WILD CAUGHT TURBOT FROM BRITTANY, POTATO, PARIS MUSHROOM AND BOTTARGA

3300

HOMARD BRETON

ROASTED BLUE LOBSTER, CARROT, GRAPEFRUIT AND PIMIENTO

3300

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VIANDE ET VOLAILLE

MEAT AND POULTRY

PIGEON DE PORNIC

ROASTED PIGEON, MELON, ROCKET AND TIMUT PEPPER

2700

AGNEAU DE LAIT DIT 'ALLAITON'

ROASTED MILK FED LAMB SADDLE, ZUCCHINI, BASIL AND CARDAMOM

2650

FAUX FILET DE DAVID BLACKMORE

ROASTED WAGYU STRIP LOIN FROM 'DAVID BLACKMORE', POTATO, CELERY AND BLACK OLIVES

4600

SÉLECTION DE NOTRE SOMMELIER

WINE BY THE GLASS RECOMMENDED BY OUR SOMMELIER

CRÉMANT ❖ SPARKLING

2013 BLANQUETTE DE LIMOUX, PREMIERE BULLE PREMIUM, LANGUEDOC-ROUSSILLON

VIN BLANC ❖ WHITE WINE

2016 CHÂTEAU REYNON BLANC, CADILLAC, BORDEAUX

2014 CHABLIS, J.MOREAU & FILS, BURGUNDY

VIN ROSÉ ❖ ROSÉ WINE

2016 M MINUTY, CÔTES DE PROVENCE

VIN ROUGE ❖ RED WINE

2014 BOURGOGNE PINOT NOIR, DOMAINE MARCHAND TAWSE, BURGUNDY

2012 CHÂTEAU DE POTIRON 'CUVEÉ PRIVILÈGE', BORDEAUX

VIN DOUX ❖ SWEET WINE

2014 CHÂTEAU LE THIBAUT, MONBAZILLAC

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