



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.

MENU DEGUSTATION



DEGUSTATION MENU

WINE PAIRING SELECTED BY OUR SOMMELIER

CRABE ROYAL D'ALASKA

ALASKAN KING CRAB, FERMENTED MILK INFUSED WITH CHAMOMILE AND CLEMENTINE



CAVIAR OSCIÈTRE ET OURSIN

SEA URCHIN AND POTATO FOAM, CHAMPAGNE SAUCE



BAR DE LIGNE DU GUILVINEC

ROASTED WILD CAUGHT SEA BASS, ARTICHOKE AND LIQUORICE



FOIE GRAS CANARD DES LANDES*

ROASTED FOIE GRAS, LEEK, LOVAGE AND ANIS STAR



AGNEAU DE LAIT DIT 'ALLAITON'

ROASTED MILK FED LAMB, JERUSALEM ARTICHOKE AND BLACK WINTER TRUFFLE

OU • OR

PIGEON MIÉRAL DE BRESSE

ROASTED PIGEON, ENDIVE, PEAR AND COCOA



PLATEAU DE FROMAGE*

CHEESES FROM THE FRENCH ALPS AND NEARBY

OU • OR

CAMEMBERT DE NORMANDIE*

FERMENTED APPLE BREAD AND ERIC BORDELET CIDER



CAFÉ CRÈME

COLD INFUSED COFFEE FOAM, ROASTED COFFEE BEAN ICE CREAM, MILK SPONGE

OU • OR

GRUÉ DE CACAO ET NOISETTE

COCOA NIBS FROZEN SPHERE, CHOCOLATE CREMEUX AND ROASTED HAZELNUT ICE CREAM

6200 FOR 7 COURSES ❖ 5200 FOR 5 COURSES

4600 FOR 7 GLASSES ❖ 3500 FOR 5 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.

ENTRÉE



APPETIZER

CRABE ROYAL D'ALASKA

ALASKAN KING CRAB, FERMENTED MILK INFUSED WITH CHAMOMILE AND CLEMENTINE
2100

CAVIAR OSCIÈTRE ET OURSIN

SEA URCHIN AND POTATO FOAM, CHAMPAGNE SAUCE
2200

FOIE GRAS CANARD DES LANDES

ROASTED FOIE GRAS, LEEK, LOVAGE AND ANIS STAR
1900

HUÎTRES ROYAL CABANON 'DAVID HERVÉ'

LUKEWARM OYSTER, CELERiac AND HONEY
1900

POISSON



FISH

BAR DE LIGNE DU GUILVINEC

SMOKED WILD CAUGHT SEA BASS, ARTICHOKE AND LIQUORICE
2550

HOMARD DES CÔTES BRETONNES

ROASTED BLUE LOBSTER, SMOKED EEL, PUMPKIN AND MATELOTE SAUCE
3300

TURBOT SAUVAGE DE BRETAGNE

POACHED WILD CAUGHT BRITTANY TURBOT, ROOTS AND SMOKED TEA SABAYON
2650

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VIANDE ET VOLAILLE



MEAT AND POULTRY

PIGEON MIÉRAL DE BRESSE

ROASTED PIGEON, ENDIVE, PEAR AND COCOA

2700

L'AGNEAU ALLAITON DE LOZÈRE

MILK FED LAMB COOKED IN CLAY, JERUSALEM ARTICHOKE, ROCKET AND BLACK WINTER TRUFFLE

2550

FAUX FILET DE DAVID BLACKMORE

ROASTED WAGYU STRIP LOIN FROM 'DAVID BLACKMORE', POTATO GRATIN

4600

FROMAGE ET DESSERT



CHEESE AND DESSERT

CAMEMBERT DE NORMANDIE

FERMENTED APPLE BREAD AND ERIC BORDELET CIDER

950

PLATEAU DE FROMAGE

CHEESES FROM THE FRENCH ALPS AND NEARBY

950

SOUFFLÉ

GRAND MARNIER SOUFFLÉ, VANILLA ICE CREAM

650

CRÊPES SUZETTE

CRÊPES SUZETTE FLAMBÉED AT YOUR TABLE, VANILLA ICE CREAM

650

BABA

YELLOW CHARTREUSE BABA, CITRUS, MILK ICE CREAM

650

TARTE AU CITRON

LEMON TART MERINGUE, CITRUS COULIS AND CONFIT ZEST

650

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