DEAR GUESTS

There are places that leave an impression before one
fully understands why. Le Normandie is one of them.

I first encountered this emblem of gastronomy several years ago,
as a guest chef. The view, the light, the delicate breath
of its history etched themselves deeply within me.

Within this space, French culinary heritage harmonizes
with the vibrant energy of Thai culture.

Two traditions, two sensibilities — not merging but listening
and responding in a graceful dialogue.

Through the menu I have envisioned, each plate
becomes a point of encounter, a silent conversation.
Ingredients whisper their stories, techniques are reborn,
and emotion guides every gesture.
This is the essence of my philosophy: Suffusion.

My heritage — forged over three generations
of Michelin-starred chefs — deeply resonates with this gastronomic
institution, itself built on decades of culinary excellence.

Le Normandie transcends the notion of restaurant;
it is a sanctuary of transmission and renewal,
a realm where tradition breathes and evolves ceaselessly.

Thank you for becoming part of this unfolding story.

I wish you a beautiful tasting experience.

Anne-Sophie Pic

VOYAGE MENU

7 COURSES – 9,000 BAHT

La Ventrèche de Thon

infused with geranium, roasted kombu
seaweed and ginger cream, caper leaves

OPTIONAL ENHANCEMENT WITH OSCIETRA CAVIAR – 1,750 BAHT

Les Berlingots ©ASP

floral pastas filled with local cow cheese
chamomile, saffron, slightly sour tomatoes

Le Salsifis

immortelle roots, black sesame, yuzu, beeswax

Le Homard de Bretagne

Brittany lobster
cooked over embers
beurre blanc of rosemary, pine
carrot tartelette

- or -

Le Bar de Ligne

wild sea bass, Kaviari Oscietra
Champagne sauce
Jacques Pic's signature since 1971

SUPPLEMENT – 2,000 BAHT
ADDITIONAL – 3,000 BAHT

Le Boeuf Wagyu

wagyu beef, Thai black garlic
and smoked vanilla
folded leek, confit beef cheek
mustard grain pickles

- or -

Le Veau

veal rib, cinnamon leaves
and juniper berries
elderflower tartlet, rhubarb confit
slow-braised veal cheek

Le Brie de Meaux

vanilla, milk jam

- or -

La Salade de Livèche

young shoot salad, lovage ice-cream

La Pomme de Normandie

poached with Calvados and
cider cream cheese ice-cream
cinnamon leaves
crispy sobacha dome

- or -

Le Millefeuille Lotus Blanc

vanilla and Thai ginger flower
cloud-like cream
rose petals *tuiles*

Please advise of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

PAIRINGS

VOYAGE MENU

Inspiration

a tasting pairing designed to highlight our curated alcoholic pairings

6,000 BAHT with two non-alcoholic steps

6,500 BAHT full alcoholic pairing

Exploration

full tasting menu paired exclusively
with refined non-alcoholic beverages

3,200 BAHT

Prestige

Savor perfection with our exceptional
wine pairings crafted
to complement each dish

11,000 BAHT

Please advise of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

« Cuisiner pour ceux qu'on aime, la plus belle preuve d'amour. »

Anne-Sophie Pic

Please advise of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.