

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

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

VOYAGE MENU

7 COURSES – 9,000 BAHT

ENHANCE YOUR EXPERIENCE PERIGORD BLACK TRUFFLES – 3,000 BAHT *

Hokkaido Sea Urchin

luminous depths bergamot, passion marigold, coffee

Salsify *

immortal roots
black sesame, cacao nibs, beeswax

Les Berlingots ©ASP *

floral pastas filled with smoked A.O.P camembert

Brittany Scallop - or - Wild Sea Bass

bigarade and pil-pil sauce
cuttle fish, sakura prawn

Kaviari Osetra caviar
champagne sauce
Jacques Pic's signature since 1971

* French Venison - or - Aveyron Lamb *

rack roasted
marinated in black garlic
seasonal mushroom raviole
pickled pine buds

rack marinated with sakura
and fig leaves
wasabina mustard leaves stuffed
with rice genmaicha, tonka

Brie de Meaux

smoked vanilla, milk jam

Chocolate Alveole - or -

hojicha-cubeb tea
bitter Corsican honey

The Pomelo - or -

Winter's Sun
blackcurrant with
grapefruit
blanc-manger
black lemon sorbet

White Lotus

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

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

Emotion

From one world to another:
double pairing, each dish is accompanied
by both an alcoholic and a non-alcoholic
pairing

8,200 BAHT

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

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

Anne-Sophie Pic