

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

Tuna

geranium ice cream
seaweed and caper leaves

Salsify

immortal roots
black sesame, cacao nibs, beeswax

ADDITIONAL 2G. PIEDMONT WHITE TRUFFLE – 1,500 BAHT

Les Berlingots ©ASP

floral pastas filled with smoked A.O.P camembert
chamomile, saffron, slightly sour tomatoes

Brittany Lobster - or - Wild Sea Bass

cooked on the shell over embers
sake lees, beurre blanc,
rosemary pine carrot tarte

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

French Venison - or - Aveyron Lamb

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

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

Brie de Meaux

smoked vanilla, milk jam

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.

Chocolate Alveole	- or -	The Pomelo	- or -	White Lotus
hojicha-cubeb tea bitter Corsican honey		Winter's Sun blackcurrant with grapefruit, <i>blanc-manger</i> , black lemon sorbet		Millefeuille vanilla and jasmine flower cloud-like cream Thai ginger flower rose petals <i>tuiles</i>

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

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

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.