

## 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 Daurade d’Akashi

cured sea bream, creamy sake ice-cream infused  
with pink peppercorns and jabara citrus, Oscietra caviar

## Les Berlingots ©ASP

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

## Les Morilles Sauvages

green peas, morels  
chawanmushi infused with coffee and geranium rosat

## Les Gambas d’Amakusa

slightly-grilled prawns  
sago pearls, ginger  
fingerroot, galangal  
prawn consommé

- 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 -

## L’Agneau de l’Aveyron

roasted rack of lamb, rooibos  
kororima, masterwort root  
chickpeas socca with  
lamb sweetbreads

## Le Brie de Meaux

vanilla, milk jam

- or -

## La Salade de Livèche

young shoot salad, lovage ice-cream

## La Fraise Mara des Bois

strawberry with creamy  
matcha ganache, sesame praline  
shiso sorbet

- or -

## Le Millefeuille Lotus Blanc

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

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.

# 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

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