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

Hokkaido Sea Urchin

Nikka whisky, kuromame cream apple jelly, nasturtium coulis

Tuna

geranium ice cream seaweed and caper leaves

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, fermented charlotte strawberries, crispy aonori red fruits dashi Kaviari Osetra caviar champagne sauce Jacques Pic's signature since 1971

Australian Wagyu Beef Fillet -or- Aveyron Lamb

suffused with Thai black garlic and smoked vanilla crispy tendon, folded leek with confit beef, mustard 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 -

hojicha-cubeb tea bitter Corsican honey

The Pomelo Winter's Sun

blackcurrant with grapefruit, Blanc-manger, black lemon sorbet

- or - 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

Exploration

full tasting menu paired exclusively with refined non-alcoholic beverages 3200 BAHT

Emotion

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

8.200 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 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.