

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

Hokkaido Sea Urchin

Nikka whisky, kuromame cream
apple jelly, nasturtium coulis

Green Beans

in a crispy fig leaf, kombucha cream
pine bud, passion fruit marigold

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 ossetra caviar
champagne sauce
Jacques Pic's signature since 1971

Charolais Beef Fillet - or - Aveyron Lamb

suffused with Thai black garlic and
smoked vanilla
crispy tendon, folded leek
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 -	Fig - or -	White Lotus
hojicha-cubeb tea, bitter Corsican honey	fresh fig, shiso hazelnut ice cream curry <i>tuile</i>	Millefeuille vanilla and jasmine flower cloud-like cream Thai ginger flower rose petals <i>tuiles</i>

PAIRING

Inspiration	Emotion
a sensory journey full of flavors and sensations	from one world to another: explore our signature double pairing
6,000 BAHT	7,000 BAHT

Exploration

let yourself be carried away by the softness of this alcohol-free experience

2,800 BAHT

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

Anne-Sophie Pic