

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 Saint-Jacques d'Hokkaido

scallop, ice-cream infused with geranium rosat
jabara citrus, Oscietra caviar

Les Berlingots ©ASP

floral pastas filled with smoked A.O.P Camembert
seared artichoke, bergamot, watercress

Les Asperges blanches de la Loire

suffused with sake lees, saffron, honey and beeswax
pike tarama and Oscietra caviar

Le Homard Bleu

Brittany lobster cooked over embers
rosemary and pine beurre blanc, carrot *tartelette*

Le Veau du Limousin - or - L'Agneau de l'Aveyron

veal rib, cinnamon leaves
and juniper berries
roasted potato millefeuille
and morels

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

Le Brie de Meaux - or - La Salade de Livèche

vanilla, milk jam

young shoot salad
lovage ice-cream

Le Pomelo soleil d'hiver - or - Le Millefeuille Lotus Blanc

blackcurrant with grapefruit
blanc-manger
black lemon sorbet

vanilla and jasmine flower cloud-like
cream, Thai ginger flower
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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