

## 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

# À LA CARTE

To ensure the full dining experience is enjoyed as intended  
we kindly request a minimum order of three dishes per person.

## STARTERS

### La Carotte Plurielle

carrot variations, jasmine light  
cream infused with wild Madagascar pepper

1,000 BAHT

### Les Berlingots ©ASP

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

1,800 BAHT

### La Saint-Jacques d'Hokkaido

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

2,500 BAHT

### Le Crabe de Bretagne

crab, sobacha, dill  
Corsican clementine

2,500 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.

## FROM THE SEA

### Le Turbot de Bretagne

roasted wild turbot, suffused with lemon leaves and black cardamom  
abalone *bonbon*, lovage and lemon sauce  
3,500 BAHT

### Le Homard Bleu

Brittany lobster cooked over embers  
rosemary and pine *beurre blanc*, carrot *tartelette*  
4,000 BAHT

### Le Bar de Ligne

wild sea bass, Kaviari Oscietra, Champagne sauce  
*Jacques Pic's signature since 1971*  
7,500 BAHT

## FROM THE LAND

### Le Ris de Veau

sweetbread marinated with Abondance cheese  
chervil root roasted with cinnamon leave and coffee, rosehip gel

3,000 BAHT

### L'Agneau de l'Aveyron

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

3,200 BAHT

### Le Veau du Limousin

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

3,800 BAHT

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## CHEESE

### **Le Brie de Meaux**

vanilla, milk jam

450 BAHT

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## DESSERTS

### Jardin Aromatique

chocolate mousse infused with mint  
geranium ice-cream, coconut milk rice pudding

900 BAHT

### Le Pomelo soleil d'hiver

blackcurrant with grapefruit  
blanc-manger, black lemon sorbet

900 BAHT

### Lotus Blanc

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

1,000 BAHT

### L'Alveole au Chocolat

honeycomb, hojicha- cubeb tea, bitter Corsican honey

1,100 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.