

## 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

## STARTERS

### **Hokkaido Sea Urchin**

Nikka whisky, kuromame cream  
apple jelly, nasturtium coulis

2,000 BAHT

### **Chiang Mai Beetroot**

purée, cooked in pine bud salt  
blackcurrant, sea fennel gel, Madras curry mayonnaise

1,200 BAHT

### **Heirloom Carrot**

Jasmine yoghurt, Madagascar pepper

1,000 BAHT

### **Les Berlingots ©ASP**

floral pastas filled with smoked A.O.P camembert  
chamomile, saffron, slightly sour tomatoes

1,800 BAHT

### **Tuna**

geranium ice cream, seaweed and caper leaves

2,000 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.

## FROM THE SEA

### **Brittany Lobster**

cooked on the shell over embers, sake lees  
beurre blanc, rosemary pine carrot tarte  
4,000 BAHT

### **Wild Sea Bass**

Kaviari Osetra caviar, Champagne sauce  
*Jacques Pic's signature since 1971*  
7,500 BAHT

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## FROM THE LAND

### Australian Wagyu Beef Fillet

suffused with Thai black garlic and smoked vanilla  
seasonal mushroom raviolas, pickled pine buds

3,500 BAHT

### Aveyron Lamb

rack marinated with sakura and fig leave  
Chinese mustard stuffed with rice, genmaicha, tonka

3,200 BAHT

### French Venison

rack roasted and marinated in black garlic  
seasonal mushroom raviolas, pickled pine buds

4,000 BAHT

## CHEESE

### Brie de Meaux

smoked vanilla, milk jam

450 BAHT

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## DESSERT

### **Normandie Apple**

poached with calvados and cider, cream cheese ice-cream  
cinnamon leaves, crispy sobacha dome

900 BAHT

### **Forêt-Noire**

light cream suffused with gin and vanilla from Madagascar  
cherry sorbet, pink ginger peppercorn gel

900 BAHT

### **Chocolate Alveole**

hojicha-cubeb tea, bitter Corsican honey

1,000 BAHT

### **White Lotus Millefeuille**

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

1,000 BAHT

### **Chocolate Soufflé**

with caraway  
matcha-tarragon ice-cream, salted pistachio

900 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.