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 Ventrèche de Thon

tuna suffused with geranium, roasted kombu
seaweed and ginger cream, caper leaves

2,000 BAHT

Les Berlingots ©ASP

floral pastas filled with local cow cheese
chamomile, saffron, slightly sour tomatoes

1,800 BAHT

Les Champignons Maitake

roasted wild mushrooms
pork trotter confit, douglas fir
caramelized lard

2,300 BAHT

La Daurade d'Akashi

cured sea bream, creamy sake ice-cream infused
with pink peppercorn and jabara citrus, Oscietra caviar

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 Bar de Ligne

wild sea bass, Kaviari Oscietra, Champagne sauce

Jacques Pic's signature since 1971

7,500 BAHT

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FROM THE LAND

Le Boeuf Wagyu

Wagyu beef, Thai black garlic and smoked vanilla
folded leek, confit beef cheek, mustard grain pickles

3,500 BAHT

L'Agneau des Antipodes

roasted rack of lamb, rooibos kororima, masterwort root
chickpeas socca with lamb sweetbreads

3,800 BAHT

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CHEESE

Le Brie de Meaux

vanilla, milk jam

450 BAHT

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DESSERTS

Le Nuage de Café

coffee and roasted tea
coconut sago, passion fruit confit

1,000 BAHT

Le Millefeuille Lotus Blanc

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

1,000 BAHT

La Pomme de Normandie

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

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

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