

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

Les Berlingots ©ASP

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

1,800 BAHT

Green Beans

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

1,200 BAHT

FROM THE SEA

Brittany Lobster

cooked on the shell over embers, sake lees
fermented charlotte strawberries, crispy aonori, red fruits dashi

4,000 BAHT

Wild Sea Bass

Kaviari ossetra caviar, Champagne sauce
Jacques Pic's signature since 1971

7,500 BAHT

Red Mullet

snacked with sweet bell pepper tartlet, liver cream and whisky
three flowers sabayon

2,500 BAHT

FROM THE LAND

Charolais Beef Fillet

suffused with Thai black garlic and smoked vanilla
crispy tendon, folded leek with confit beef, mustard

3,500 BAHT

Aveyron Lamb

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

3,200 BAHT

Limousin Veal Sweetbread

infused with beeswax, miso and chrysanthemum
Madras curry tartlet with coconut cream, cauliflower pickles

3,000 BAHT

CHEESE

Brie de Meaux

smoked vanilla, milk jam

450 BAHT

DESSERT

Normandie Apple

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

900 BAHT

Black Forest

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