

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

LUNCH MENU

3 COURSES – 4,500 BAHT

Brittany Crab – or – Tomato

sobatcha, dill suffused with elderflower
Corsican clementine smoked vanilla burrata ice-cream

Les Berlingots ©ASP

floral pastas filled with smoked A.O.P camembert

ADDITIONAL – 800 BAHT

Wild Sea Bass – or – Australian Wagyu Beef Fillet

suffused with chestnut suffused with Thai black garlic
Oolong tea and rum consommé smoke vanilla, crispy tendon
chestnut tartlet

Wild Sea bass

Kaviari Osetra caviar champagne sauce
Jacques Pic's signature since 1971

ADDITIONAL – 3,500 BAHT

White Lotus Millefeuille – or – Fleur De Cacao

vanilla and jasmine flower cloud like ice-cream infused with vanilla
cream, Thai ginger flower smoked sesame praline
rose petals *tuiles* coffee cremeux, meyer lemon
Nikka whiskey gel

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

We invite you to begin a journey of pairings, crafted
in close harmony with the kitchen.

At Valence, our home, we dedicate ourselves
to exploring subtle connections, shaping recipes, and refining rituals.

As sommeliers, our quest is to uncover the beverages
that best illuminate Anne-Sophie Pic's creations — carrying
their expression forward through a thoughtful sequence.

Each pairing is envisioned as an encounter, where cuisine,
sommelier, and mixology converse and enrich
one another in shared harmony.

It is with joy and devotion that we present these accords.
Our sommeliers remain at your service to ensure
a truly memorable experience.

LUNCH MENU

Balade

non-alcoholic pairing

a gentle midday escape, guided by
nature's purity, including crafted
non-alcoholic beverages

1,900 BAHT (weekdays)

2,300 BAHT (weekend)

Balade

alcoholic pairing

a spirited lunch along a flavorful
path, elevated by elegant alcoholic
pairings

3,200 BAHT (weekdays)

3,700 BAHT (weekend)

« Cuisiner pour ceux qu'on aime, la plus belle preuve d'amour. »

Anne-Sophie Pic