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

BUSINESS LUNCH MENU

3 COURSES – 4,500 BAHT

La Daurade d'Akashi

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

Les Berlingots ©ASP

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

ADDITIONAL – 1,000 BAHT

Le Bar de Ligne

wild sea bass
chestnut, oolong tea
rum Zacapa solera 23

- or -

Le Bar de Ligne

wild sea bass
Kaviari Oscietra
Champagne sauce
Jacques Pic's
signature since 1971

SUPPLEMENT – 2,500 BAHT
ADDITIONAL – 4,000 BAHT

- or -

L'Agneau des Antipodes

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

La Pomme de Normandie

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

- or -

Le Nuage de Café

coffee and roasted tea
coconut sago
passion fruit confit

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.

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,
sommellerie, 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 flavorful lunch
complimented by an
elegant alcoholic pairing

3,200 BAHT (weekdays)

3,700 BAHT (weekend)

Please advise of any dietary requirements and we will be delighted to assist.

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

Anne-Sophie Pic

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