

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

Les Asperges blanches – or – **Le Tourteau**

de la Loire

roasted white asparagus
crispy amaranth, lemon infused
vinaigrette, Madras curry and coffee
sabayon

de Bretagne

Brittany crab, smoked avocado
creamy Sicilian pistachio and
tarragon, hibiscus veil

Les Berlingots ©ASP

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

ADDITIONAL – 1,000 BAHT

La Langoustine – or –

de Bretagne

langoustine tartare and
seared celtuce, pastis, dill
freshness of apple
green anise

Le Bar de Ligne – or –

sea bass

Kaviari Oscietra,
Champagne sauce
Jacques Pic's
signature since 1971

SUPPLEMENT – 2,500 BAHT

ADDITIONAL – 4,000 BAHT

Le Boeuf Wagyu

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

Pomelo soleil d'hiver – or –

blackcurrant with grapefruit blanc
manger black lemon sorbet

Le Jardin Aromatique

chocolate mousse infused with
mint geranium ice-cream
coconut milk rice pudding

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.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

« 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.