

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

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.

LUNCH MENU

3 COURSES, 4,500 BAHT

Hokkaido Sea Urchin

Nikka whisky, kuromame cream
apple jelly, nasturtium coulis

Les Berlingots ©ASP

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

OPTIONAL – ADD 800 BAHT

Red Mullet – or – Aveyron Lamb

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

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

Wild Sea Bass

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

OPTIONAL – ADD 1,900 BAHT

White Lotus Millefeuille – or – Chocolate Soufflé

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

with caraway
matcha tarragon ice-cream
salted pistachio

PAIRING

Balade

Drift along a river of flavors, with refined alcohol-free pairings.

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.

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

Anne-Sophie Pic