

## 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

**Le Crabe de Bretagne** - or - **La Tomate**

crab, sobacha, dill  
Corsican clementine

tomato suffused with elderflower  
smoked vanilla burrata ice-cream

**Les Berlingots ©ASP**

floral pastas filled with smoked A.O.P Camembert  
seared artichoke, bergamot, watercress

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 Ris de Veau**

sweetbread marinated  
with Abondance cheese  
roasted potato millefeuille  
and morels

**Pomelo soleil d'hiver** - or -

blackcurrant with grapefruit blanc  
manger black lemon sorbet

**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.

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## 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)

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