## **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

4 COURSES, 5,500 BAHT

### Tuna

geranium ice cream seaweed and caper leaves

## Les Berlingots ©ASP

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

OPTIONAL - ADD 800 BAHT

Light broth infused with mint. coriander and kaffir lime leaves spring onion and leak

## Langoustine \_ or \_ Brittany Lobster

cooked on the shell over embers sake lees, fermented charlotte strawberries, crispy aonori red fruits dashi

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

# Aveyron Lamb $_{- \, \text{or} \, -}$ Limousin Veal Sweetbread

infused with beeswax, miso and chrysanthemum Madras curry tartlet with coconut cream, cauliflower pickles

light cream suffused with gin and vanilla from Madagascar cherry sorbet, ginger pink peppercorn gel

# Black Forest \_ or - Normandie Apple

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

## 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

2200 BAHT

### Balade

### alcoholic pairing

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

3700 BAHT

« 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.