

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

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

**La Langoustine
de Bretagne**

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

- or -

Le Bar de Ligne

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

- or -

Le Ris de Veau

sweetbread marinated
with Abondance cheese
roasted potato millefeuille
and morels

SUPPLEMENT – 2,500 BAHT

ADDITIONAL – 4,000 BAHT

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

blackcurrant with grapefruit blanc
manger black lemon sorbet

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 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