

## 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

## **Brittany Crab** - or - **Tomato**

sobacha, dill  
Corsican clementine

suffused with elderflower

smoked vanilla burrata ice-cream

## **Les Berlingots ©ASP**

floral pastas filled with smoked A.O.P camembert

ADDITIONAL – 800 BAHT

## **Wild Sea Bass** - or - **Brittany Scallops**

onion tartelette caramelized walnuts  
yellow wine sauce

bigarade and pil-pil sauce  
cuttle fish, sakura prawn

## **Aveyron Lamb** - or - **Limousin Veal Sweetbread**

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

suffused with Thai black garlic and  
smoked vanilla, crispy tendon  
chestnut tartlet

## **White Lotus Millefeuille** - or - **Fleur De Cacao**

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

ice-cream infused with vanilla  
smoked sesame praline  
coffee cremeux, meyer lemon  
Nikka whiskey gel

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.

# 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)

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

Anne-Sophie Pic