

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

VALENTINE'S DAY MENU

6 COURSES – 16,000 BAHT

Brittany Crab

tarragon ice cream Kaviari Oscietra
caviar, sobacha tuiles

- or -

Tuna

geranium ice cream
seaweed and caper leaves, caviar

Brittany Scallop

bigarade and pil-pil sauce, cuttle fish, sakura prawn

Les Berlingots ©ASP

floral pasta parcels filled with smoked A.O.P Camembert
with fresh Perigord black truffles

Brittany Lobster

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

- or -

Wild Sea Bass

Kaviari Osetra caviar
champagne sauce
Jacques Pic's signature since 1971

French Venison

rack roasted
marinated in black garlic
seasonal mushroom raviole
pickled pine buds

- or -

Pigeon from Mieral

stuffed with eucalyptus
and black cardamom
caillette suffused with rose
red wine jus

The Pomelo Winter's Sun

earl-grey, blackcurrant with grapefruit
blanc-manger, black lemon sorbet

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

Anne-Sophie Pic