

## 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** - or - **Tuna**  
tarragon ice cream Kaviari Oscietra  
caviar, sobacha tuiles 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** - or - **Wild Sea Bass**  
cooked on the shell over embers Kaviari Osetra caviar  
sake lees champagne sauce  
fermented charlotte strawberries *Jacques Pic's signature since 1971*  
crispy aonori red fruits dashi

**French Venison** - or - **Pigeon from Mieral**  
rack roasted stuffed with eucalyptus  
marinated in black garlic and black cardamom  
seasonal mushroom raviole caillette suffused with rose  
pickled pine buds 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