

## 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

**Les Asperges Blanches** - or - **Le Tourteau**  
**de la Loire** **de Bretagne**

roasted white asparagus  
crispy amaranth, lemon infused  
vinaigrette, Madras curry and  
coffee sabayon

Brittany crab, smoked local avocado  
creamy Sicilian pistachio and  
tarragon, hibiscus veil

**Les Berlingots ©ASP**

floral pastas filled with local brie  
chamomile, saffron, slightly sour tomatoes

**La Sardine Japonaise** - or - **Le Bar de Ligne** - or - **Le Boeuf Wagyu**

sardine cooked over embers  
zucchini ribbons  
passion marigold and  
kaffir lime mayonnaise

**Japonais**

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

wagyu beef, Thai black garlic  
and smoked vanilla  
folded leek, confit beef  
cheek, mustard grain pickles

SUPPLEMENT – 2,500 BAHT  
ADDITIONAL – 4,000 BAHT

**La Fraise Mara des Bois** - or - **Le Jardin Aromatique**

strawberry with creamy  
matcha ganache, sesame praline  
shiso 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.

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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 flavorful lunch complimented by  
an elegant alcoholic pairing

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

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.