

*L'été*  
au Plaza



*Summer*  
at the Plaza



*Par*  
Jean Imbert

FROM OUR FARMS  
& GARDENS

My brother's artichoke with  
goats' cheese **26**

Saint-Tropez  
tomato bread **18**



Minute green asparagus,  
velvety olive sauce  
& homemade cottage cheese **44**

Jackie's tomato carpaccio,  
pickles & accompaniments  
from Les Sables d'Or **26**

Jean's avocado  
& spinach salad **36**



Warm fougasse,  
seasonal vegetables  
& sorrel seasoning **50**

Ricotta & spinach gnudi,  
roasted Jackie tomatoes **32**

Caponata ravioli, vegetable  
broth with courgette flower **38**

White asparagus risotto  
with aged parmesan cheese  
& blood orange **60**

FROM THE SEA  
& THE LAND

Toasted crab croque,  
avocado **30**

Squid fritters  
with tartar sauce **32**



Natural bluefin tuna tartare at  
your table **46**  
with Casparian Impérial caviar  
(30g) **195**

Vivi's lobster, green bean and  
pistachio salad **88**

Joss's vitello **48**



Grilled lamb chops,  
vegetable tian  
with rosemary **64**

Stuffed red mullet, saffron rice  
& roche sauce **72**

Chicken with herbs,  
violin courgette  
& grilled aubergine **54**

Riviera John Dory  
with braised southern  
vegetable confit **82**



Prices are shown in euros including  
VAT and a 5% employee contribution.  
Please note the hotel  
cannot accept payment by cheque.

All our beef is sourced from France  
and the Netherlands. Our mutton, pork  
and poultry is from France.

If you suffer from any allergies  
or intolerances, please inform  
a member of the restaurant team  
upon ordering.

*Fleur*  
*de courgette*



HÔTEL PLAZA ATHÉNÉE  
PARIS

*Fleur*  
*de petit pois*

