



JEAN IMBERT AU PLAZA ATHENEE

THE STARTERS

- THE TOMATO SOUFFLÉ €76
- THE LOBSTER À LA PARISIENNE €124
- THE CATHERINE DE MEDICI'S FOIE GRAS €96
- THE BRIOCHE MARIE-ANTOINETTE CAVIAR €148

THE MAIN COURSES

- THE DUGLÉRÉ TOMATOES SEA BASS €132
- THE LANGOUSTE IN A RED WINE CIVET €146
- THE SDO TURBOT GRENOBLOISE WAY *for 2* €128/pers.
- THE CHICKEN WITH CHANTERELLES AND ZUCCHINI €126
- THE MELBA PIGEON IN SALMIS SAUCE €120
- THE LAMB IN A NAVARIN STEW €112
- THE FRESH AND MATURED CHEESES €38

LE MENU DE JEAN

- FOUR HALF DISHES, CHEESE AND DESSERTS €340
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"THE HISTORY OF GREAT FRENCH CUISINE
HAS ALWAYS MADE ME DREAM"

My culinary identity has been shaped by France its timeless heritage and its legendary chefs such as Antonin Carême, Auguste Escoffier and Jules Goffe.

For my restaurant, I wanted to pay tribute to French cuisine through the flavours of yesteryear.

Enjoy the work of our artisans and producers as you discover a culinary vision that pays homage to Paris, the city of light and the city of celebration. It's accompanied by traditional French-style service under the careful direction of Denis Courtiade.

JEAN

"ONCE UPON A TIME"

THE LOBSTER À LA PARISIENNE As elegant and beautiful to look at as "Les Parisiennes". These are lobsters, langoustes, langoustines... cooked in court-bouillon, then refreshed and served with vegetables and a creamy mayonnaise. These excellent shellfish, prepared in this way, used to be found on the shelves of all the delicatessens and fishmongers at the Halles de Paris.

THE CATHERINE DE MEDICI'S FOIE GRAS Catherine de Medici was well-known to have a passion for fine dining, so we've included a version of this favourite French delicacy that's fit for royalty

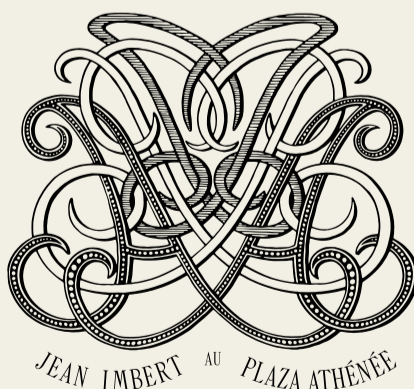
THE BRIOCHE MARIE-ANTOINETTE CAVIAR This light, airy brioche is named after Marie-Antoinette, famously reputed to have said "Let them eat cake!" when people protested a lack of bread.

THE DUGLÉRE TOMATOES SEA BASS Recipe by the famous French chef Adolphe Dugléré, born in Bordeaux in 1805, and son of Jean Dugléré. He became a pupil of the illustrious Carême, then head chef to Baron Rothschild. He was a cultured man, from whom Alexandre Dumas père took advice on several occasions for his «Dictionnaire de cuisine».

THE SDO TURBOT GRENOBLOISE WAY Called water pheasant by the Romans, the size of turbot has led to many anecdotes over the ages about how it should be cooked. From Juvénal to Berchoux, from Brillat-Savarin to Grimod de La Reynière... to the design of a special cooking tool, the diamond-shaped turbotière. SDO is Jean's nod to his home region, Les Sables d'Or in Brittany.

THE MELBA PIGEON IN SALMIS SAUCE Auguste Escoffier, chef at the Savoy in London, created the Melba Peach in 1892, as a tribute to the famous Austrian soprano singer Nellie Melba, who had invited him to a performance of Richard Wagner's opera «Lohengrin».

THE LAMB IN A NAVARIN STEW The 'navarin' term would be linked to October 20th 1827 battle in the Greek port of Navarino in the Peloponnese where the British, Russian and French coalition fleets inflicted a crushing defeat on the Turkish-Egyptian fleet. To celebrate this historical victory, one of the admirals then ordered that the next day's meal be improved. His chef was inspired by the Turkish mutton pilaw to create a new recipe by replacing the ordinary rice with a variety of colourful vegetables.



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.
A VEGETARIAN MENU IS AVAILABLE UPON REQUEST.

)(*Dorchester Collection*