

L'été
au Plaza



Summer
at the Plaza



Par
Jean Imbert

FROM OUR FARMS
& GARDENS

FROM THE SEA
& THE LAND

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

Saint-Tropez
tomato bread **18**



La Cour Jardin's salad
& JI sauce **56**

White peach gazpacho, burrata
& pineapple tomatoes **28**

Anto's pissaladière **36**



Jean's avocado
& lettuce heart **40**

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

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

Risotto-style tomato stew **42**

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



Fleur
de petit pois



HÔTEL PLAZA ATHÉNÉE
PARIS