



JEAN IMBERT AU PLAZA ATHENE

THE STARTERS

- THE PARISIENNE LANGOUSTINES €124
- THE GREEN ASPARAGUS VICHYSOISE €88
- THE CATHERINE DE MEDICI'S FOIE GRAS €96
- THE BRIOCHE MARIE-ANTOINETTE CAVIAR €148

THE MAIN COURSES

- THE LOBSTER PITHIVIERS €146
- THE DUGLÉRE TOMATOES SEA BASS €128
- THE SDO TURBOT GRENOBLOISE WAY *for 2* €144/pers.
- THE CHICKEN IN A YELLOW WINE SAUCE AND MORELS €130
- THE STUFFED PIGEON PERIGUEUX SAUCE €136
- THE LAMB IN A NAVARIN STEW €112

THE FRESH AND MATURED CHEESES €38

LE MENU DE JEAN

FOUR HALF DISHES, CHEESE AND DESSERTS €340



"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 GREEN ASPARAGUS VICHYSOISE Invented in 1917 by Louis Diat, a French chef working at the Ritz-Carlton in New York, this chilled soup, inspired by a favourite recipe from his childhood, became a much-loved antidote to sweltering New York summers.

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.

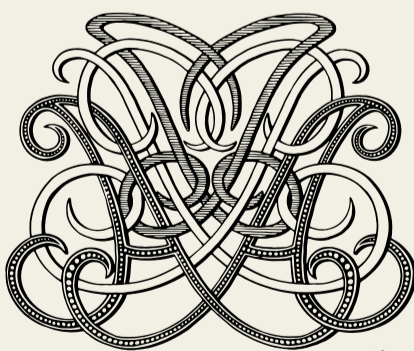
THE PARISIENNE LANGOUSTINES Cooked in broth then chilled, langoustes like this were once found everywhere on the stalls that thronged Les Halles. They get their name from the fact that they're said to be as poised and elegant as Parisian women.

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 CHICKEN IN A YELLOW WINE SAUCE AND MORELS A symbol of luxury and the extraordinary, this traditional recipe pays homage to the festive meals of the Franc-Comtois and Bresse kitchens, an ode to our regions and French terroirs: PDO free-range poultry, farmhouse butter, heavy cream, vin jaune and wild Jura morels...

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.



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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