LA GRANDE TABLE DU PLAZA ATHENEE

LES AGAPES

SIX COURSES MENU | €295
THE MAIN COURSE CHOICE IS YOURS

THE ESCOFFIER SOUP

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THE PÂTÉ EN CROÛTE PIE

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THE MAJESTIC SCALLOP

OR

THE BRIOCHE MARIE-ANTOINETTE CAVIAR *SUP. €80 | €150*

LES APPRÊTS

THE DIEPPOISE TURBOT

OR

THE SEA BASS CHAMBERTIN SAUCE

OR

THE GRAND VENEUR VENISON

OR

THE ALBUFERA CHICKEN

A CELEBRATION OF SEASONAL VEGETABLES

THE FRENCH CHEESE

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THE INTERLUDE

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THE BELLE ÉPOQUE GREAT DESSERT

LES QUATRE SAISONS - A VEGETARIAN MENU SERVED ON REQUEST €275

THE HISTORY OF GREAT FRENCH CUISINE

Since it opened in 1913, the Plaza Athénée has embodied this promise at the heart of 25 Avenue Montaigne. Having witnessed over a century of history, it has played a part in transforming this address into one of the leading destinations for Parisian gastronomy. Over the decades, the Plaza Athénée has cultivated an eye for detail, a commitment to excellence in craftsmanship and the ability to reinvent the conventions of its era. Behind its iconic façade and famous red geraniums, the Plaza Athénée has naturally established itself as a benchmark of refinement.

Straddling tradition and innovation at a time when cuisine can sometimes be fleeting we wanted to take the time to pay tribute to it through its timeless heritage and its legendary chefs, such as Antonin Carême, Jules Gouffé and Auguste Escoffier…

Thanks to the dedication of our artisans and producers, today more than ever, our chefs Jocelyn Herland and Anthony di Prospero wish to offer you our finest culinary interpretation, one that pays tribute to Paris. Our sweet creations are crafted by our pastry chefs Angelo Musa, Damien Gibault and Lucas Bréson. Our breads are baked by our baker Pierre-Emmanuel Vargas. French-style service, under the meticulous supervision of Denis Courtiade, Anna Crupano and Laurent Roucayrol, accompanies you throughout your meal, as if it were a delightful journey through time…

LES AGAPES In ancient times, the term 'agape' referred to meals characterised by sharing, fellowship and conviviality. Today, it evokes the pleasures of the table.

THE SOUP Auguste Escoffier, the renowned chef and a figure of French culinary heritage, categorised soups at the end of the 19th century, emphasising that it took nearly a century to bring soups to the state of perfection we see today….

THE PÂTÉ EN CROÛTE PIE Pâtés had been known since ancient times, both in Rome and in China. At the same time, 'Le Viandier', a French recipe book from the late Middle Ages (14th century) associated with the name of Guillaume Tirel, known as Taillevent, contained more than 25 recipes for meat or fish pâtés for Lent.

THE MAJESTIC SCALLOP According to Greco-Roman mythology, this is the shell from which Venus was born from the waves; it is linked to Saint James by an old legend, in which he reached out his hand to save a shipwrecked prince… A shell that swims and travels, it is known as the 'pilgrim's shell'.

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 DIEPPOISE TURBOT Called 'water pheasant' by the Romans, turbot, due to its size, has been the subject of numerous anecdotes over the centuries on how it should be cooked. From Juvenal to Berchoux, from Brillat-Savarin to Grimod de La Reynière... until the invention of a special cooking utensil, the turbotière, which is diamond-shaped.

THE VENISON The male is called a buck, the female a doe and the young a fawn. Derived from the Latin 'venata' - hunter, the grand veneur was the officer who oversaw a nobleman's hunt with hounds in the Middle Ages.

THE ALBUFERA CHICKEN A symbol of luxury and the extraordinary, it is glazed with a 'poulette' sauce said to have been created by Chef Carême, and later refined by Chef Adolphe Dugléré as a tribute to Imperial Marshal Louis-Gabriel Suchet, Duke of Albufera a lagoon in Valencia, Spain.

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A VEGETARIAN MENU IS AVAILABLE UPON REQUEST.
PLEASE NOTE THE HOTEL CANNOT ACCEPT PAYMENT BY CHEQUE.
PRICES ARE SHOWN IN EUROS INCLUDING VAT AND A 5% EMPLOYEE CONTRIBUTION.
ALL OUR BEEF IS SOURCED FROM FRANCE AND THE NETHERLANDS. OUR MUTTON, PORK AND POULTRY IS FROM FRANCE.

Dorchester *Collection*