

L'été
au Plaza



Summer
at the Plaza



Avocado gavotte, caviar 26
Cecina, pickled Roscoff onion 22

Artichoke from Brittany 18
Petal & ice cream



'Bloody Mary' tuna 44
Bluefin tuna, cherry tomato & celery

Watermelon, melon and cucumber 26
Sweet pepper and feta with chives

Crab claw 56
*Buckwheat pancake, broccoletti
& lemon mayonnaise*

Castelfranco radicchio 34
& tetragone salad
*Crispy bread with fresh goat's cheese,
fennel, carrot & sesame dressing*

Latour's tomato of the day 38
Stracciatella & 'garden vinaigrette'

Octopus & rhubarb 42
Zesty marinade & almond

Casparian Caviar 190
'Golden Imperial' (30g)
Buckwheat blinis & lemon crème fraîche

'Pil-Pil' style sea bass fillet 58
*Swiss chard, courgette, cabbage
& cured lemon*

Flambéed langoustines 84
Black rice & currant tomato

Grilled chicken 56
*Buffalo mozzarella, pineapple tomato &
eggplant*

The lobster burger 92
*Guanciale, avocado,
french fries & cocktail sauce*

Crispy lamb shoulder 42
*Spicy tomato, chickpea
& herb-infused yoghurt*

Homemade farfalles with shellfish 64

The Dover Sole (for two) 158
Green bean salad, aubergine & citrus salsa

The marbled prime rib (for two) 218
Spicy gomiti & seaweed béarnaise



La Cour Jardin cheese selection 25



Fleur
de courgette

Fleur
de petit pois



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, Germany and the Netherlands.
Our mutton, pork and poultry
is from France.

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

HÔTEL PLAZA ATHÉNÉE
PARIS