

L'été
au Plaza



Summer
at the Plaza



Avocado gavotte, caviar **26**
Cecina, pickled Roscoff's onion **22**
Artichoke from Brittany **18**
Petal & ice cream

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

Flambeed langoustines **84**
Venere rice & currant tomato

'Bloody Mary' tuna **44**
Bluefin tuna, cherry tomatoe & celery

Grilled poultry **56**
Bufala, pineapple tomatoe & eggplant

Watermelon, melon and cucumber **26**
Mild pepper & feta with chives

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

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

Crispy lamb shoulder **42**
*Spicy tomatoe, chickpea
& fine herbs yogurt*

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

Homemade farfalle with shellfish **64**
From 'Les Sables d'Or' recipe

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

The Dover Sole (for two) **158**
*Green bean salad, eggplant
& 'Salsa Agrumi'*

Octopus & rhubarb **42**
Zesty marinade & fresh almond

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

Casparian Caviar **190**
'Golden Imperial' (30g)
Buckwheat blinis & lemon raw cream

La Cour Jardin cheese selection **25**

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 suffer from any allergies
or intolerances, please inform
a member of the restaurant team
upon ordering.

Fleur
de courgette

Fleur
de petit pois