

Hôtel Plaza Athénée

Paris

Dorchester *Collection*

Press Release

June 2022

Jean Imbert takes the helm at Hôtel Plaza Athénée's iconic La Cour Jardin

Hôtel Plaza Athénée has opened its doors to seasonal courtyard restaurant, La Cour Jardin, situated right in the heart of the hotel.



Following the success of Chef Jean Imbert's Le Relais Plaza, as well as the hotel's new Michelin starred gastronomic restaurant Jean Imbert au Plaza Athénée, La Cour Jardin is unveiled as the third restaurant at the hotel to be overseen by the celebrated chef.

Situated in the hotel's iconic courtyard and open for the summer season with 80 covers, La Cour Jardin's new menu by Jean Imbert and Executive Chef Jocelyn Herland is inspired by "cuisine de soleil" and has been meticulously curated with local, seasonal produce expressing the colours and flavours of summer, and cooked with passion and simplicity.

With a menu comprised of dishes designed to share, including 'sea bream and preserved lemon', 'beef prime rib with chimichurri sauce and paprika street corner potatoes' and 'the great Niçoise', La Cour Jardin is the perfect spot for both a relaxing sun-drenched lunch with friends or a romantic dinner for two.

Hôtel Plaza Athénée

Paris

Dorchester *Collection*

Here traditions of palace dining are upheld; guests can expect the bespoke and distinguished service Hôtel Plaza Athénée is renowned for whilst surrounded by the courtyard's lush, living walls covered by Virginia creeper and the hotel's signature red geraniums.

The menu at La Cour Jardin

Chefs Jean Imbert and Jocelyn Herland place seasonal flavour at the heart of the menu and draw their inspiration from what nature does best in summer. Jean Imbert loves to work his produce rigorously whilst always respecting the seasons, resulting in complex dishes with an impression of delicacy.

The menu showcases plant-life in every shape and form and celebrates the chefs' partners: the market gardeners, fishermen and farmers with whom they have been collaborating for many years. Selected with the greatest care, the produce is treated with the greatest simplicity.

Produce is chosen to ensure a menu that is in tune with the seasons; seasonal vegetables come directly from a family farm in central France, thoughtfully selected, organic, melt-in-the-mouth tomatoes, and aubergines, shoots, gem lettuces, courgette flowers and melons arrive straight from a vegetable garden located one hour from Paris.

The dessert menu, curated by the hotel's head pastry chef Elisabeth Hot, gives fresh impetus to this culinary philosophy, featuring sweet offerings that celebrates summer produce such as 'elderflower and raspberry sundae', 'iced Tropezienne' and 'red berry carpaccio'.

La Cour Jardin at Hôtel Plaza Athénée

25, avenue Montaigne (Paris 8ème).

Open every day for lunch from 12.45am to 2pm and dinner from 7pm to 10.30pm

Reservations

MDHCourJardin.HPA@dorchestercollection.com

+33 (0) 01 5367 6602 or +33 (0)1 5367 6665

www.sevenrooms.com/reservations/lacourjardin

###

Hôtel Plaza Athénée

Paris

Dorchester *Collection*

For additional press information, please contact:

Victoria Henson
Sekoya Communications
v.henson@sekoyacomms.com

Cindy Geslin
Sekoya Communications
c.geslin@sekoyacomms.com

Note to the editors:

Photo credit: ©Mark Read

Hôtel Plaza Athénée

Since its opening in 1913, the Plaza Athénée has been the ultimate choice of celebrities and the elite, wishing to experience the energy and elegance of this unique city.

A spectacular palace hotel perfectly positioned near the Eiffel Tower and the River Seine, on the prestigious Chestnut tree-lined avenue Montaigne, home of Parisian haute couture. The hotel embodies the legend of Parisian Fashion, particularly through its historical connections with Christian Dior, and by being the host of a Dior beauty Spa.

Its 154 rooms and 54 suites feature classical Parisian and Art Deco decoration for a truly luxurious stay. The Eiffel Suites offer incomparable views of the city including the Eiffel Tower and the Royal Suite is the largest in Paris.

Since September 2021, the chef Jean Imbert oversees the entire food & beverage activity of the Hotel Plaza Athénée. Created in 1936, the brasserie Relais Plaza which remains an iconic address of the French capital.

Dorchester Collection

Dorchester Collection is a portfolio of the world's foremost luxury hotels and residences. The unique properties are all legendary in their own right, with rich heritages and worldwide reputations as places offering the most sought-after experiences of good living, charm, elegance and unparalleled standards of service.

The current portfolio includes the following hotels: The Dorchester, London; 45 Park Lane, London; Coworth Park, Ascot, UK; Le Meurice, Paris; Hôtel Plaza Athénée, Paris; Hotel Principe di Savoia, Milan; Hotel Eden, Rome; The Beverly Hills Hotel, Beverly Hills; Hotel Bel-Air, Los Angeles and The Lana, Dubai (opening 2022).

Luxury residences include Mayfair Park Residences, London; The Residences, Dorchester Collection, Dubai, One at Palm Jumeirah, Dorchester Collection, Dubai and AVA at Palm Jumeirah, Dorchester Collection, Dubai.

dorchestercollection.com

Please follow #DCmoments on our social media channels:

Facebook: [DC.Luxuryhotels](https://www.facebook.com/DC.Luxuryhotels) **Twitter:** [DC_LuxuryHotels](https://twitter.com/DC_LuxuryHotels) **Instagram:** [DorchesterCollection](https://www.instagram.com/DorchesterCollection) **Pinterest:** [DCluxuryhotels](https://www.pinterest.com/DCluxuryhotels)