

Hôtel Plaza Athénée

*Paris*

Dorchester *Collection*

## Press release

January 2022

# The restaurant Jean Imbert au Plaza Athénée, a tribute to the finest French cuisine

**Hôtel Plaza Athénée and chef Jean Imbert are thrilled to unveil the launch of the hotel's eagerly anticipated new gastronomic restaurant, Jean Imbert au Plaza Athénée.**



A stone's throw from the Eiffel Tower and the Champs-Élysées and a living testimony to timeless Paris in the century-old 'Palace,' Jean Imbert has sought to recapture the splendour of French culinary art, inspired by a classical repertoire, with recipes that have shaped the golden age of gastronomy across the world.

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“I want to firmly set this mythical venue into the very heart of its history, into the heart of its city, and into the heart of its identity” explains Jean Imbert. “I would like our guests to be instantly transported to a world beyond time when they pass through the door of the restaurant, as I would have dreamed of dining at the tables of Auguste Escoffier, François Vatel or Antonin Carême in a bygone era.”

“Jean Imbert au Plaza Athénée embodies what the management has long sought to instill in the hotel’s legacy, “once upon a time ... the Palace of the future.” The concept of the restaurant pays tribute to the traditions and past of this historic venue, while injecting a fresh and celebratory atmosphere,” comments François Delahaye, chief operating officer of Dorchester Collection and general manager of Hôtel Plaza Athénée.



*The Langouste en Bellevue*



*The Vegetable Macédoine*



*The Vol-au-Vent*

On the menu of Jean Imbert au Plaza Athénée, each dish is inspired by an iconic recipe taken from French culinary heritage. The historical statements have remained unchanged to allow guests to let their imagination wonder and be swept up in the experience. The atmosphere unfolds in the dining room, as the choreography of the maître d’, coordinated by restaurant director Denis Courtiade, plays out in delicate harmony.

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“With tremendous humility, I had this desire, ingrained in me since childhood, to pay tribute to this classical French cuisine, which is both sumptuous and fascinating, and which transcends trends throughout the centuries while remaining deeply modern,” explains the chef.

Tribute is paid, for example, to the “Langouste en Bellevue,” served with mixed vegetables, which arrives majestically in the dining room with a cascade of jelly medallions adorning its back; or the “du Barry-style” soup, served with small, stewed shellfish from Brittany. There is also “Veal Orloff,” “Demi Deuil” truffled broth, “Canard à la Bigarade” (a tribute to the original version of duck with orange sauce, which is topped with citrus fruits before being roasted).

As for the “Vol-au-Vent,” it is a lavish and indulgent experience. It is served with three gourmet sauces, in the dining room, which permeate the buckwheat puff pastry and cover the various garnishes. Finally, the “Turbot soufflé” is cooked whole after being deboned and souffléed with watercress, and then prepared at the table.

The dinner concludes with the serving of desserts - when the restaurant director’s bell rings, the lights dim, and a window opens to reveal a dessert workshop where pastry chefs are adding the finishing touches to the day’s creations.

The menu includes a selection of traditional sweet recipes that have contributed to the fame of French pastries: “Ambassadeur,” individually hand-decorated with rose petals, the “Fontainebleau” with île-de-France milk, the “Crêpe Soufflée à la clémentine,” flambé with Grand Marnier at the table, or the “Puit d’amour,” minute seared with a red-hot iron.

From starter to dessert, each dish can be accompanied by wine or Champagne, selected by the restaurant’s master sommelier, Laurent Roucayrol. He will suggest combinations tailor-made to guests’ individual tastes to match the dishes and will choose from the hotel’s impressive wine cellar, and its 40,000 prestigious bottles.

For these creations, Jean Imbert and his team have meticulously sourced their ingredients. The chef has enlisted the talents of French producers and craftsmen who have long selected the finest products for him.

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To embody the historical perspective of his project, the chef has drawn his inspiration from many classic books - which were formerly his first cookery books: Jules Gouffé's "Le livre de cuisine", Antonin Carême's "L'art de la cuisine française", Auguste Escoffier's "Guide Culinaire" and "Menus de Légende" by the collector Jean-Maurice Sacré, with whom he has had extensive discussions.

Jean Imbert has the support of Denis Courtiade and his team in the dining room, a culinary team led by Jocelyn Herland and Mathieu Emeraud, whereas the pastry workshop is orchestrated by Angelo Musa and Elisabeth Hot. "I am very proud to be surrounded by a team with so much talent and experience. Their hospitality and trust since my arrival at the Plaza Athénée has been personally and emotionally rewarding."



*The selection of desserts*

To design the interior and decorate the restaurant, the chef commissioned Rémi Tessier, an internationally renowned interior architect and designer. Together, they assembled a team of craftsmen, in the pure French tradition, such as the Meriguet workshops, to reveal and illuminate the various decorative features that contribute to the timeless atmosphere of the restaurant.

Thus, the original venue, with its classical style preserved, has been embellished with gold leaf to highlight the details of the woodwork, columns, fine mouldings, and ceiling domes. A vast 12-metre long royal table, with a Breccia marble top carved from a single block, dominates the centre of the venue; vases sculpted from the same marble and antique candlesticks lay upon it; the tables, chairs and carpet were designed and tailor-made for the venue by Rémi Tessier; the silverware, found by the designer and the chef several months before the opening, is antique. The serving dishes, such as the turbot kettles or braising pans, are made of hand-hammered copper, whereas the Limoges crockery, with its historical pattern, has been specially recreated for the restaurant.

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### Jean Imbert au Plaza Athénée

25, Avenue Montaigne, Paris, 8th arrondissement

Thursday to Saturday for dinner: 7:15pm – 10:15 pm

Saturday for lunch only: 12:30pm – 2:15 pm

For reservations: [jipa.hpa@dorchestercollection.com](mailto:jipa.hpa@dorchestercollection.com) or +33 (0)1 5367 6500 or

<https://www.dorchestercollection.com/fr/paris/hotel-plaza-athenee/restaurants-bars/jean-imberty-au-plaza-athenee>

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**Jocelyn Herland, executive chef**

Jocelyn Herland was born in Auvergne, and since the very beginning of his career, he has worked in award-winning restaurants where he mastered the excellence of his profession. He was successively station chef at Alain Ducasse's restaurant on avenue Poincaré, at the L'Opéra restaurant at the Hôtel Intercontinental and then sous-chef at Parisian restaurant, Royal Monceau. These valuable years of experience landed him in the kitchens of the Plaza Athénée, where he accepted the position of sous-chef of the gourmet restaurant before becoming assistant chef. He then managed the kitchens of Alain Ducasse at The Dorchester in London, where he was awarded three Michelin stars. Back in Paris, he joined the kitchens of Le Meurice as head chef for a little over 4 years, where he notably presided over the hotel's two Michelin-star restaurant. Today, Jocelyn Herland is back at the Hôtel Plaza Athénée as executive chef to begin a new culinary chapter, alongside chef Jean Imbert. He is assisted in the kitchen by assistant chef, Mathieu Emeraud, who also trained as an assistant chef at the Plaza Athénée in 2003, prior

to working with the teams at the Louis XV in Monaco and the Trianon Palace in Versailles, and being appointed to manage La Cour Jardin restaurant at the Plaza Athénée in 2014.



**Denis Courtiade, restaurant director Jean Imbert au Plaza Athénée**

Denis Courtiade began his career in 1982 at the Auberge des Templiers, Loiret as an apprentice maître d' with his mentor Alain Francoz. He has been director of the Alain Ducasse restaurant at the Plaza Athénée for 21 years and now takes over the reins of Jean Imbert's restaurant. Denis Courtiade believes that service is a noble act, a subtle art, and a truly vocational activity. He follows the purest tradition of French service and is working to revive the techniques of the maître d'hôtel and the carvings in the restaurant by introducing a contemporary touch. In his new environment, Denis Courtiade seeks to deliver "a service that is perfectly balanced and not too intrusive, leaving room to breathe, and that perfectly matches the rhythm of his guests to achieve absolute harmony between the delights of the table and the relaxed atmosphere."

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**Angelo Musa, executive pastry chef**

World Pastry Champion in 2003 and crowned Meilleur Ouvrier de France in 2007, Angelo Musa is the architect behind artistic techniques that have shaped the history of the profession. A true beautician of the confectionery world, an expert in matching flavours and innovative visual designs, he applies his creative flair to Jean Imbert's vision to reinterpret the historical recipes featured on the dessert menu.



**Elisabeth Hot, pastry chef**

Elisabeth Hot was born in 1989 in Paris. She began her career through the support of Pierre Hermé, who invited her to join his teams and to discover the world of pastry-making as a trainee. Following this experience, she studied at the Ferrandi school. She continued her career alongside chef Jean-George Klein at the Villa René Lalique and then joined the kitchens of the Brasserie Les Haras, in Strasbourg, where the menu was devised by Marc Haerberlin. After several years of experience, Elisabeth Hot joined Pierre Hermé at the Royal Monceau Raffles Hotel in Paris. She was soon spotted by Angelo Musa, who appointed her in September 2021 to head the hotel's 38-strong pastry and bakery team.

### **Note to the Editors:**

#### **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; **The Lana**, Dubai (opening 2022). Luxury residences include **Mayfair Park Residences**, London; **The Residences**, Dorchester Collection, Dubai and **One at Palm Jumeirah**, Dorchester Collection, Dubai.

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