



JEAN IMBERT AU PLAZA ATHENEES

THE STARTERS

- THE GREEN ASPARAGUS TART €98
- THE PARISIAN LANGOUSTINES €136
- THE CATHERINE DE MEDICI FOIE GRAS €96
- THE BRIOCHE MARIE-ANTOINETTE CAVIAR €148



THE MAIN COURSES

- THE FRENCH GARDEN €64
- THE SAFFRON SEA BASS AND GREEN PEAS €132
- THE TURBOT CHAMPAGNE MOUSSELINE *for 2* €146/pers
- THE BRAISED LAMB CABBAGE MILLE-FEUILLE €118
- THE VEAL MORELS AND WILD GARLIC €134
- THE NANTUA CHICKEN €158

- THE FRESH AND MATURED CHEESES €38

LE MENU DE JEAN

- THREE HALF DISHES, CHEESES & THE GREAT DESSERT €340
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"THE HISTORY OF GREAT FRENCH CUISINE
HAS ALWAYS MADE ME DREAM"

My culinary identity has been shaped by France – its timeless heritage and its legendary chefs such as Antonin Carême, Auguste Escoffier and Jules Goffe.

For my restaurant, I wanted to pay tribute to French cuisine through the flavours of yesteryear.

Enjoy the work of our artisans and producers as you discover a culinary vision that pays homage to Paris, the city of light and the city of celebration. It's accompanied by traditional French-style service under the careful direction of Denis Courtiade.

JEAN

"ONCE UPON A TIME"

THE GREEN ASPARAGUS TART Louis XIV loved them fresh in December. According to a famous anecdote, Fontenelle (lawyer and playwright), who was passionate about asparagus, was dining with his friend Abbé Terrasson when they began to argue about the best way to prepare them. Fontenelle preferred melted butter, while the abbot preferred vinaigrette. But as soon as they sat down to eat, the abbot dropped dead, struck by apoplexy. Immediately, Fontenelle, who lived to be a hundred, called his valet and asked him, 'Make them all with butter!'

THE PARISIAN LANGOUSTINES Cooked in broth then chilled, langoustes like this were once found everywhere on the stalls that thronged Les Halles. They get their name from the fact that they're said to be as poised and elegant as Parisian women.

THE CATHERINE DE MEDICI FOIE GRAS A traditional starter made with vegetables moulded into a dome in successive layers to alternate colours and flavours. Carême considered the chartreuse to be the «Queen of starters»

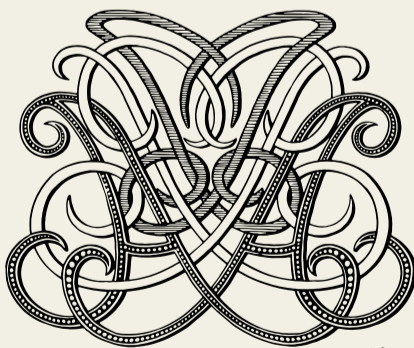
THE BRIOCHE MARIE-ANTOINETTE CAVIAR This light, airy brioche is named after Marie-Antoinette, famously reputed to have said "Let them eat cake!" when people protested a lack of bread.

THE SDO TURBOT CHAMBERTIN SAUCE 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. SDO is a nod from Jean to his beloved region, Les Sables d'Or in Brittany.

THE VEAL MORELS AND WILD GARLIC Here, served as chops or sweetbreads, the veal is accompanied by morel mushrooms. These mushrooms are known to grow in abundance in the wild following certain forest fires, and as a result, have become a rare gourmet delicacy associated with natural disasters. Morel mushrooms must be thoroughly cooked, as they are poisonous when raw.

THE NANTUA CHICKEN In homage to a small village of Bugey in the Ain region. Nantua-style preparations consist of a ragout of crayfish tails and black truffles, according to the rules laid down by Auguste Escoffier.

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 AND THE NETHERLANDS. OUR MUTTON, PORK AND POULTRY IS FROM FRANCE.
A VEGETARIAN MENU IS AVAILABLE UPON REQUEST.



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)(*Dorchester Collection*