

PRESS RELEASE

THE RESTAURANT JEAN IMBERT AU PLAZA ATHÉNÉE, A TRIBUTE TO THE FINEST FRENCH CUISINE



Paris, June, 2023

The gastronomic restaurant Jean Imbert au Plaza Athénée opened its doors on Wednesday January 5, 2022. Only 9 weeks after its opening, on March 22, 2022, the restaurant received its first Michelin star.

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.

"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.

"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.



The selection of desserts

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."

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.

###

Practical information:

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: jjpa.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>

Photo Credit: ©BOBYALLIN

For further information, please contact:

Isabelle Maurin
Director of communications
isabelle.maurin@dorchestercollection.com

Justine Klar
Communication Manager
justine.klar@dorchestercollection.com

Notes to the editor

HÔTEL PLAZA ATHÉNÉE

True to its extraordinary city, Hôtel Plaza Athénée is no ordinary hotel. Here, on the prestigious avenue Montaigne, the hotel has proudly presented guests with the best of Paris since 1913.

Follow Hôtel Plaza Athénée: [INSTAGRAM](#) - [FACEBOOK](#) - [TWITTER](#) - [PINTEREST](#) - [#DCmoments](#)

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
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 2023),
TOKYO (opening 2028)**

Luxury residences include:

**MAYFAIR PARK RESIDENCES LONDON, ONE AT PALM JUMEIRAH DUBAI
THE LANA RESIDENCES DUBAI, AVA AT PALM JUMEIRAH DUBAI, ORLA DUBAI**

Follow Dorchester Collection: [INSTAGRAM](#) - [FACEBOOK](#) - [TWITTER](#) - [PINTEREST](#) - [#DCmoments](#)
