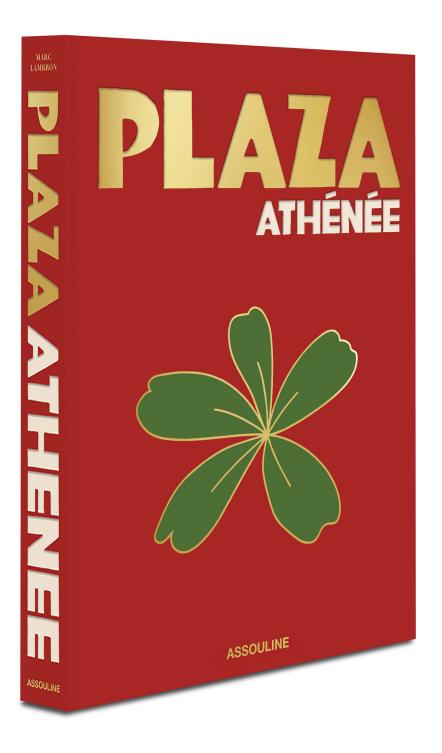


NOVEMBER 2023 | CLASSICS COLLECTION

PLAZA ATHÉNÉE

Introduction by Jean Imbert, text by Marc Lambron, photography by Oliver Pilcher





"The Plaza is a city within a city. It's a heart of six hundred people that is beating day and night. It's where I've put all my heart, all my memories, all my crazy ideas."

—Chef Jean Imbert

Imagined and developed in close partnership with chef Jean Imbert, this unique book celebrates the beauty and modernity of the twenty-first-century palace. After traveling to Ibiza, Cairo, Capri or St-Tropez, Assouline pays tribute to the Plaza Athénée as a one-of-a-kind destination, which becomes part of its best-selling Travel From Home collection. A journey of eighty professions, 600 personalities and 220 destinations, the hotel is home to 25,000 square meters of apartments, restaurants, bars, terraces and exclusive creative spaces that attract guests from all around the world. The Plaza Athénée has been a Parisian...

The story of the Plaza is singular enough that it can be recounted to an ever new audience without losing its style, signature or connection to the essence of great service \dot{a} la française. Located on the prestigious Avenue Montaigne, the palace is a place always open to life and an endless source of inspiration where each guest can feel unique for a stay, a meal or an afternoon tea and where happiness takes place at the table.

Page after page, readers wander through the grand interiors, open doors to the most luxurious suite in Paris and experience first-hand the refined cuisine of the different restaurants. Photographed by Oliver Pilcher, this edition is complemented by an exclusive introduction from Jean Imbert and texts from French Academy member Marc Lambron, who shares moments from his unforgettable time spent in the iconic Parisian palace.

About the authors:

At the helm of the Plaza Athénée since June 2021, chef Jean Imbert oversees the restaurants of the hotel, including Jean Imbert au Plaza Athénée, for which he received a Michelin star only nine weeks after its opening. In 2022, he became the chef of the Maison Christian Dior boutique in Paris, of the Brando hotel in French Polynesia, of Cheval Blanc St-Barth and of the Venice-Simplon-Orient-Express train. Since 2023, he has been the chef of Hôtel Martinez in Cannes. Voted Chef of the Year by *GQ* in 2019, he is also considered one of the fifty most influential French people in the world by *Vanity Fair*.



Writer and literary critic, Marc Lambron has been a member of the French Academy since 2014. He is the author of an array of successful books, including *L'Impromptu de Madrid* (Flammarion, 1989), *Une saison sur la terre* (Grasset, 2006) and *La princesse et le pangolin* (Des Équateurs, 2020) and has received numerous awards throughout his career, chief among them the Prix des Deux Magots, Prix Femina and Prix Colette.

Introduction by Jean Imbert, text by Marc Lambron, photography by Oliver Pilcher 10 x 13 in - 25 x 33 cm | 272 pages | more than 300 illustrations | hardcover ISBN: 9781649802880 | \$105 - €105 - £85 | also available in French **NOVEMBER 2023**



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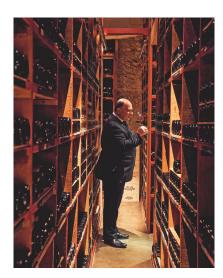
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PRESS-APPROVED IMAGES CAPTIONS

- 1 The hotel's façade drawn by illustrator Garance Wilkens for Maison Dior. Bottom right, a silhouette featuring the Dior Tailleur Bar, 2013.
- 2 An overview of the hotel's grand staircase, which leads to all seven floors.
- **3** Suite 878 comes with a large terrace that offers superb Eiffel Tower views.
- 4 The vol-au-vent, ready for guests to savor.
- **5** Chef Jean Imbert in the dining room of his restaurant.
- **6** Two of the hotel's valet-parking attendants, Elie Richard and Morgan Girard.
- 7 Relais Plaza barmaid Djeneba Sow.
- **8** Bellman Mehdi Benabdelmoumene on his way to deliver flowers and balloons to one of the guests.
- 9 Head coffee maker Madihery Diaby.
- **10** Pastry tasting in the conspirators' cabinet.
- 11 The hotel executive sommelier Laurent Roucayrol.
- 12 A wall of signed photographs of all the celebrities who have visited the hotel and restaurants.
- 13 An overview of La Terrasse Montaigne.
- 14 In the hotel's courtyard, the restaurant La Cour Jardin is a true oasis in the heart of Paris.
- **15** An evening at Le Relais Plaza.
- **16** Finishing the day with a cocktail at Le Bar.
- 17 Valet-parking attendant Élie Richard.



About Assouline:

Founded in Paris in 1994 by Prosper and Martine Assouline, Assouline is the first luxury brand on culture. It began with the desire to create a new, contemporary style of book, using the couple's experienced eye for visually rich stories and compelling narratives. Guided by their passion for knowledge, culture and travel, the Assoulines have since expanded their vision to 1,700 titles in three main collections, along with special editions and unique library accessories—a grand oeuvre of inspiring creations. Throughout the last quarter of a century, the brand has established a network of international boutiques in prominent locations across the globe. Assouline has also inaugurated a curated library service, working closely with clients to visualize, design, and develop bespoke, one-of-akind libraries.

With a distinguished team of creative talents—which includes the founders' son Alexandre—the brand continues to reinvent the notion of true luxury. Assouline's roster of collaborators includes some of the world's most respected brands, artists, photographers, writers and designers.

Assouline continues to exude an unparalleled signature style and elegant savoir faire, which has globally redefined modern publishing.

About 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.

Since September 2021, the chef Jean Imbert oversees the entire food & beverage activity of the Hotel Plaza Athénée.

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