



PLAZA

ATHÉNÉE

THE PLUM
SOUFFLÉ PANCAKE

€54/pers

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THE GREAT DESSERT

€46/pers

THE RAGUENEAU FIG TART
THE SALTED CARAMEL ICE CREAM
THE CANDIED APPLE GOURMANDISE
THE GRAPE PICKERS' FONTAINEBLEAU

LES DESSERTS

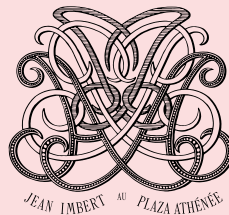
THE SOUFFLÉ PANCAKE A much-loved French favourite, the soufflé was perfected and popularised by Antonin Carême in the 1820s. We've borrowed its gravity-defying qualities and perfectly fluffy texture for a modern twist on the iconic dessert.

THE CANDIED APPLE GOURMANDISE This delicious treat was born at the end of the 19th century in New Jersey, when the curious American confectioner William Kolb had the idea of dipping an apple into the sweets he was making.

THE FONTAINEBLEAU Created in Fontainebleau, the town loved by French royalty, this airy delicacy mixes fresh creamy white cheese together with whipped cream to create a mild, sweet dessert that's fit for a king.

THE RAGUENEAU FIG TART Inspired by the character of the same name, from the play Cyrano de Bergerac, who talks about an amandine-type tartlet. The fig also has distinguished literary origins: mentioned in the Bible and in Greek and Roman mythology, it's one of the oldest fruits written about.

THE SALTED CARAMEL ICE CREAM Thanks to its simple composition, caramel dates back to the earliest days of confectionery. Like many other sweets, it was first created for therapeutic reasons in the 17th century, a popular dictionary defined it as a remedy for colds.



)(*Dorchester Collection*

NET PRICES ARE IN EUROS, INCLUDING VAT
AND EXCLUDING A 5% EMPLOYEE BENEFIT CHARGE.
PLEASE NOTE THE HOTEL CANNOT ACCEPT PAYMENT BY CHEQUE.