

PLEY GROUND

RESTAURANT COCKTAIL BAR

Immerse yourself in the sparkling world of PLEYGROUND, the must-try Italian restaurant at the PLEY Hotel Paris!

Here, the pinsa, the Roman ancestor of pizza, renowned for its light, easily digestible dough, reigns supreme: a crispy base, an incredible taste, and delicious products directly imported from Italy.

Whether you're with a group, a couple, a gathering of friends, or attending a seminar: come and enjoy, laugh, and share the dolce vita in the style of Pley.



ANTIPASTI

BURRATA & PESTO

15

125g burrata, confit cherry tomatoes, homemade basil pesto, served with focaccia

ARANCINI OF THE DAY & SPICY SAUCE

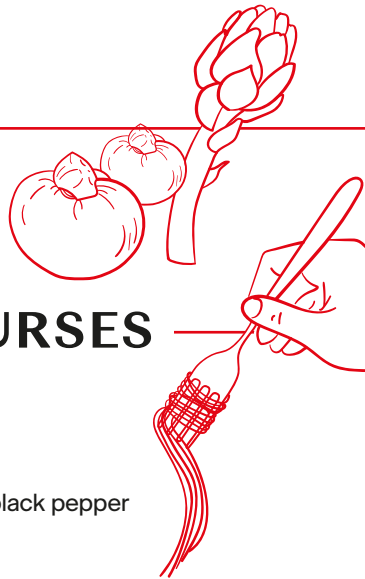
12

Arancini (2 pieces), spicy jalapeño mayonnaise

TRIO OF DIPS

10

Artichoke cream, stracciatella and red pesto, served with homemade focaccia



MAIN COURSES

PASTA OF THE DAY

18

CACIO E PEPE RIGATONI

16

Rigatoni pasta served with Pecorino sauce and black pepper

“AL RAGÙ” LASAGNA

18

Beef ragù, tomato sauce and béchamel

PARMIGIANA

16

Aubergine gratin, tomato sauce and fior di latte mozzarella

PLEYGROUND CAESAR SALAD

16

Romaine lettuce, crispy chicken fillet, Parmesan shavings, focaccia croutons, hard-boiled egg and homemade Caesar dressing



Sans gluten



Vegetarian

PINSA



CLASSIQUES

MARGHERITA

Tomato sauce, fior di latte mozzarella, basil

15

REGINA

Tomato sauce, fior di latte mozzarella, cooked ham, button mushrooms

17

QUATTRO FORMAGGI

Fior di latte mozzarella, Taleggio IGP, Gorgonzola DOP, Parmigiano Reggiano DOP

18

SPECIALES

DIAVOLA

Tomato sauce, fior di latte mozzarella, spianata piccante, arugula

17

ITALIA !

Tomato sauce, burrata, basil pesto, Parma ham

19

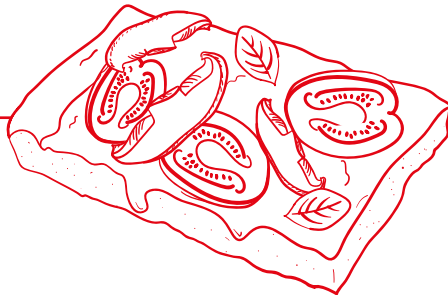
MARINARA

Tomato sauce, anchovies, Taggiasche olives, sundried tomatoes, capers and oregano

16

 Vegetarian

 Spicy

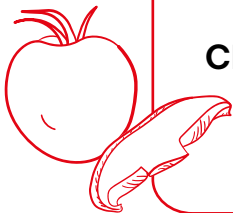


LUNCH MENU

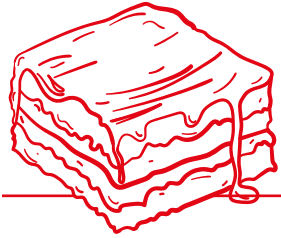
CLASSIC PINSA + DESSERT + COFFEE

Choice of Tiramisù or Panna cotta for dessert

21€



DESSERTS



TIRAMISÙ CLASSICO	9
VANILLA PANNA COTTA WITH RED BERRY COULIS	8
GOURMET COFFEE	12

ICE CREAM

AFFOGATO	9
Hazelnut praline, hazelnut ice cream, roasted hazelnuts, espresso coffee	
GELATI E SORBETTI	8
2 scoops of your choice from our selection of artisanal ice creams and sorbets	



SOFTS

Coca-Cola 33cl	6
Coca-Cola Zero 33cl	6
Orangina 25cl	6
Kombucha Maison Archipel 33cl	7
Iced lemon-ginger tea Alain Milliat 25cl	7
Iced raspberry-mint infusion Alain Milliat 25cl	7
Sprite 25cl	6
Fever tree (Tonic, Ginger beer, Grapefruit) 20cl	6
Sassy alcohol-free cider 33cl	6
Alain Milliat fruit juices 20cl	6

WATERS

Perrier 33cl	4
Evian 33cl	4
Evian 75cl	8
San Pellegrino 75cl	8

HOT BEVERAGES

Espresso	3.5
Macchiato	4
Long coffee	4.5
Double espresso	5
Americano	5
Cappucino	5
Flat white	5.5
Latte	6
Hot chocolate	6
Matcha latte	6
Mocaccino	6.5
(hot chocolate with 1 shot of coffee)	
Chai Latte	6
Teas & herbal teas (black or green)	6
Plant-based milk supplement	0.5

WINES

WHITE WINES

	<u>15 cl</u>	<u>75 cl</u>
Pinot Grigio <i>«Rive della Chiesa», 2025</i>	7	35
Sauvignon <i>Domaine Roc de l'Abbaye IGP Val de Loire</i>	9	45
Viognier IGP <i>Domaine Gayda 2024</i>	9	43
Chablis <i>Domaine Domaine Mosnier 2024</i>	12	70

RED WINES

Chianti Riserva <i>«Trambusti - Badiola» 2023</i>	7	35
Côtes du Rhône <i>Domaine Christophe Semaska - 2024 BIO</i>	9	45
Bourgogne <i>Pinot Noir, Domaine Nicolas Rossignol - 2023</i>	12	70

ROSÉS WINES

Château d'Estoublon <i>« Source de Roseblood » IGP Méditerranée 2025</i>	6	30
Château de Pampelonne <i>Côtes de Provence</i>	8	38
Château de Pampelonne Légende <i>Côtes de Provence</i>		58

CHAMPAGNES

	<u>15 cl</u>	<u>75 cl</u>
Deutz Brut	16	90
Deutz Brut Rosé		120
Prosecco «Casanova» DOC	8	30

BEERS & CIDERS

Sassy cider (dry, pear, rosé) 33cl	7
White craft beer L.B.F 33cl	8
Pale Ale craft beer L.B.F 33cl	8
IPA craft beer L.B.F 33cl	8
Draft beer L.B.F Blonde 25cl	6
Draft beer L.B.F Blonde 50cl	9

COCKTAILS

SPRITZ	15
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Aperol, Saint Germain, Campari, Sarti

AMERICANO	15
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Campari, red Vermouth, soda

KIR PROSECCO	12
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Prosecco «Casanova» DOC, blackcurrant cream





214 RUE DU FAUBOURG SAINT-HONORÉ,
75008 PARIS



List of allergens

Alcohol abuse is dangerous for your health. Consume with moderation.

Net prices in euros, all taxes included, in accordance with decree no. 2002-1467 of December 17, 2002. Rates in euros. All taxes and service included. Checks are not accepted.

List of allergens available on demand.