

PLEY
GROUND

RESTAURANT COCKTAIL BAR




Immerse yourself in the sparkling world of Playground, 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

FOCACCIA E STRACCIATELLA 	9
Homemade focaccia (plum tomatoes, Taggiasche olives), stracciatella	
BRUSCHETTA DI MANZO	9
Focaccia, stracciatella, arugula, genovese pesto, bresaola	
BURRATISSIMA TARTUFO 	15
Truffled burrata, roasted squash, pistachio-rocket pesto	
ARANCINI SPICY RADIO WAVE  	12
Truffle rice croquettes, jalapeno aioli	
ZUPPA CALDA 	10
Pumpkin and chestnut soup	



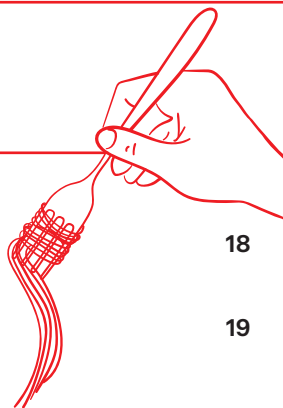
 Vegetarian  Spicy

SALADS

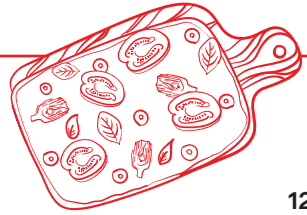
CESAR PLEYGROUND	15
Roman salad, Parmigiano Reggiano DOP, egg, focaccia croutons, grilled chicken, Caesar sauce	
INSALATA AUTUNNA	16
Treviso salad, walnuts, clementines, Gorgonzola, vermouth sauce	

PASTA & RICE

SPAGHETTI CREMOSI 	18
Runny egg, seasonal mushrooms	
LASAGNES « AL RAGU »	19
Beef ragù, tomatoes and béchamel	



PINSA



CLASSICS

MARGHERITA

Tomato sauce, fior di latte mozzarella, Parmigiano Reggiano DOP, basil

12

REGINA

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

14

4 FORMAGGI

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

15

SPECIALS

CARBONARA

Fior di latte mozzarella, crispy pancetta, pickled red onion, organic egg, Parmigiano Reggiano DOP

16

DIAVOLA

Tomato sauce, fior di latte, arugula, nduja, spianata

17

MARSHALL VEGAN

Tomato sauce, grilled vegetables, taggiasche olives, arugula

17

STEREO TARTUFO

Truffle cream, fior di latte mozzarella, white ham, truffle strips

21

 *Végetarian*

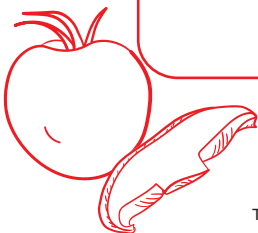


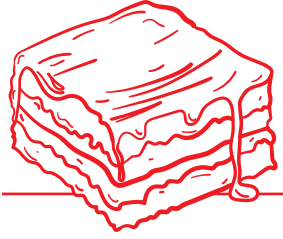
LUNCH MENU

CLASSIC PINSA + DESSERT + COFFEE

Choice of Tiramisu or Pannacotta for dessert

21€





DESSERTS

TIRAMISU CLASSICO	9
CITRUS PANNACOTTA	8
RETTANGOLI NOCCIOLATA	14
GOURMET COFFEE	10
Mini tiramisu, mini pannacota, panforte	

ICE CREAM

AFFOGATO	9
Hazelnut gelato, hazelnut praline, espresso	
GELATI E SORBETTI	8
Selection of <i>Grom</i> artisanal ice creams and sorbets	



 pley_hotel

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