

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 POMODORO E OLIVE, STRACCIATELLA

Homemade focaccia, straciatella, plum tomatoes, Taggiasca olives, oregano

BRUSCHETTA DI MANZO

Focaccia, straciatella, arugula, Genovese pesto, bresaola

BURRATISSIMA

Burrata, pistachio-arugula pesto, cherry tomatoes

ARANCINI SPICY RADIO WAVE

Truffle rice croquettes, jalapeno aioli

VITELLO TONNATO

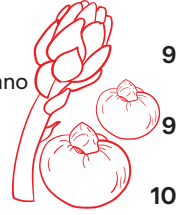
Sliced roasted veal loin, creamy tuna sauce, capers, Parmigiano Reggiano DOP

CARCIOFI

Baby artichokes, artichoke pesto, mint, preserved lemon

PROSCIUTTO

Plate of 24-month aged Parma ham



9

9

10

12

12

11

12

 Vegetarian  Spicy

SALADS

CAPRESE DUAL BAND

Duo of red and yellow beef heart tomatoes, mozzarella di bufala, olive oil, basil

CESAR SALAD

Roman salad, Parmigiano Reggiano DOP, egg, focaccia croutons, grilled chicken, Caesar sauce

14

15

PASTA & RICE

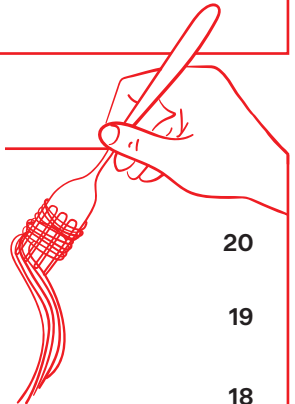
RAVIOLIS TARTUFO

Ravioli with truffle, parmesan cream, spinach shoots

LASAGNES « AL RAGU »

Lasagna with beef ragu, tomatoes, and béchamel sauce

RISOTTO OF THE MOMENT

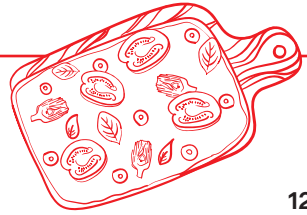


20

19

18

PINSA



CLASSICS

MARGHERITA ✓

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

12

REGINA

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

14

4 FORMAGGIO ✓

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

15

SPECIALS

OTTAVIANO

Tomato sauce, stracciatella, speck, candied yellow cherry tomatoes, basil

16

DIAVOLA

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

17

BURRATA RADIOPHONICA ✓

Genovese pesto, fior di latte mozzarella, datterini tomatoes, Apulian burrata, basil

17

VEGAN MARSHALL ✓

Tomato sauce, grilled vegetables, Taggiasche olives, arugula

17

STEREO TARTUFO

Truffle cream, fior di latte mozzarella, cooked ham, truffle slices

21

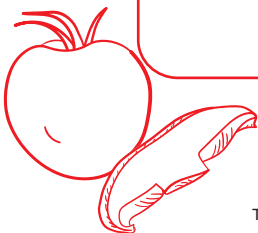


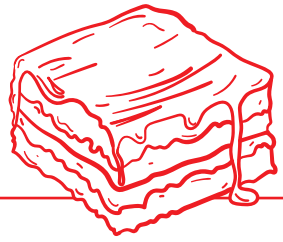
LUNCH MENU

CLASSIC PINSA + DESSERT + COFFEE

Choice of Tiramisu or Pannacotta for dessert

21€





DESSERTS

LIMONCELLO BABA	11
CANNOLI CHEESECAKE Cannoli garnished with cheesecake cream, strawberry sorbet	9
CLASSIC TIRAMISU Mascarpone cream, coffee, Amaretto	9
PANNACOTTA Pannacotta with vanilla bean, raspberry marmalade with balsamic	8
PINSA NOCCIOLATA Pinsa chocolate, hazelnut flakes	16
GOURMET COFFEE	10

ICE CREAM

AFFOGATO Hazelnut gelato, hazelnut praline, espresso	9
GELATI E SORBETTI Selection of artisanal ice creams and sorbets GROM	8



 pley_hotel

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