

THE ATTILIO EXPERIENCE

Attilio Marrazzo grew up surrounded by the aromas of his mother's cooking and the legacy of his uncle, Chef and President of the Italian Chefs' Federation. From an early age, he developed a passion for excellence that led him to work with Sergio Mei at the Four Seasons in Milan, before moving to France, where he discovered the art of haute gastronomy.

It was alongside Joël Robuchon that he honed his skills, further refining his talent in some of Paris' most prestigious kitchens: Le Pavillon Élysée, La Table, L'Atelier Étoile, and then the George V with Éric Briffard. Double Michelin-starred at Chez Jean and L'Atelier Robuchon, he has now reached the peak of his craft.

TASTING MENUS

5 COURSES

119

7 COURSES

139

FOOD & WINE PAIRINGS

A seven-course journey, paired with wines chosen to elevate each moment.

219

L'ATTILIO

BRIOLLAY

TROUT*

SCALLOP*

FOIE GRAS*

PIKE-PERCH

BEEF

BRIE DE MEAUX

RICE PUDDING

In the 5-course menu, one appetizer is to be chosen from the three options*
The 7-course menu features all dishes.

MEAT ORIGINS
Beef - Spain

À LA CARTE

STARTERS

PISSALADIÈRE [Ⓐ]	26
Terrine of confit vegetables with olives and capers, eggplant caviar and smoked scamorza	
TROUT [Ⓐ]	32
Beetroot gravlax, verbena-infused yogurt and garden baby greens	
SCALLOP [Ⓐ]	36
Roasted in brown butter, melting quenelle and delicately iodized mousse	
BEEF [Ⓐ]	32
Pulled and five-spice infused, nestled in a steamed brioche, woodland broth	
FOIE GRAS [Ⓐ]	38
Terrine with Anjou apple chutney and brunoise, garden herb oil	

MAIN COURSES

GNOCCHI [Ⓐ]	32
With pumpkin, creamy porcini mousse, Château walnut oil, and melting gorgonzola	
MONKFISH OSSO BUCO [Ⓐ]	38
Bone marrow and vegetable ragout, iodized crème brûlée, crispy saffron rice and reduced jus	
PIKE-PERCH [Ⓐ]	42
Poached, beetroot crown, sage-infused beurre blanc and candied lemon	
VEAL [Ⓐ]	38
Filet mignon roasted in brown butter, green peppercorn sauce and confit potatoes	
BEEF RIB STEAK [Ⓐ]	46
Ember-grilled Jersey beef, five-pepper jus, and seasonal vegetables	

All the dishes on our menu are homemade and all prices are given in euros including VAT. Service included.
[Ⓐ] Our staff are at your service to present the allergen menu.

L'ATTILIO

BRIOLLAY

CHEESE

THE CHEESE TROLLEY 28

DESSERTS

PAVLOVA	10
Seasonal fruit tartare, light mandarin cream and roasted Château-grown walnuts	
RUM BABA	10
Made-to-order by the waiter and filled with the cream of your choice	
HAZELNUT SOUFFLÉ	12
Piedmont hazelnuts, gianduja heart and vanilla ice cream	
RICE PUDDING	12
Farm milk infused with hay, maple syrup and candied fruits	

CHEF'S MARKET

SELECTION

STARTER/MAIN
OR MAIN/DESSERT
39

STARTER, MAIN
AND DESSERT
49

Available at lunchtime from Wednesday to Friday, and for dinner on Sunday.

Our menu is renewed weekly, featuring a refined selection of meats, fish, and vegetarian options.

MEAT ORIGINS
Beef - Spain