

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 - France

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
49

STARTER, MAIN
AND DESSERT
59

DISCOVERY
MENU
75

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

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