

L'ATTILIO

LE BISTRO

STARTERS

BURRATA FROM PUGLIA 🍷	18	VITELLO TONNATO 🍷	28
Cherry tomatoes, basil pesto		Yuzu and truffle condiment, tuna-parmesan sauce and pickled onions	
EGGPLANT ALLA PARMIGIANA 🍷	25	CEVICHE OF THE DAY 🍷	30
Tomato sauce, smoked provolone, parmesan and basil		Orange-yuzu reduction, avocado, cucumber and finely diced tomatoes	
OCTOPUS SALAD 🍷	26	BEEF CARPACCIO 🍷 🍴	30
Piperade, Taggiasca olives, capers and garden greens		Seasoned with mustard and sesame, arugula and Comté cheese	
GARDEN SALAD 🍷	28	FOIE GRAS 🍷	38
According to the Chef's inspiration, following the harvests of the garden		Marinated in red Port, rhubarb prepared two ways	
SEA BREAM CARPACCIO 🍷 🍴	28	ROYAL OSCIETRA CAVIAR 🍷	50g - 158 125g - 298
Seasoned with lime, fresh chives and Espelette pepper		Condiments, Isigny cream and blinis	

CHEF'S SELECTION MENU

STARTER/MAIN OR MAIN/DESSERT	49
STARTER, MAIN & DESSERT	59

Valid from Monday to Saturday at lunch, as well as
Sunday to Tuesday evenings, on dishes marked with
the symbol 🍴

VEGETARIAN DISHES

SPAGHETTI ALLO SCARPARELLO 🍷 🍴	26
Homemade tomato sauce, pecorino and fresh basil	
CALAMARATA CACIO ET PEPE 🍷 🍴	28
Creamy pecorino, freshly ground black pepper	
SUMMER RISOTTO 🍷	30
Carnaroli rice, crudaiola, Parmesan and ricotta with garden-fresh herbs	

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.

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MEAT DISHES

FREE-RANGE YELLOW POULTRY ⓘ 42

Seasonal mushrooms,
Albuféra sauce

ROASTED BEEF FILLET ⓘ 44

Pepper sauce,
Joël Robuchon-style mashed potatoes

MILK-FED VEAL CHOP ⓘ 55

Milanese style, tartar sauce
and charred baby lettuces

CHEESES

CHEESE TROLLEY ⓘ 22

Discover our selection
of regional cheeses

DESSERTS

TIRAMISU ⓘ ⓘ 14

Boudoir biscuits soaked in Lavazza coffee,
mascarpone cocoa cream

CHOCOLATE FONDANT ⓘ 14

Melting dark chocolate heart,
vanilla ice cream

SOUFFLÉ ⓘ 16

Milk chocolate and Piedmont hazelnuts,
exotic fruit sorbet

FISH DISHES

CONFIT SALMON HEART ⓘ ⓘ 32

Olive oil, spinach
and garden herb salad

FISH OF THE DAY ⓘ 38

Market selection,
seasonal garnish

LANGOUSTINE RAVIOLI 38

With Thermidor sauce