L'ATTILIO

CHRISTMAS MENU 2026



5-COURSE TASTING MENU

AMUSE-BOUCHE

THE SCALLOP

Ceviche, truffle vinaigrette
and fresh truffle shavings

THE FOIE GRAS

Pan-seared, Granny Smith apple
and hibiscus infusion

THE BRITTANY LOBSTER

Rich lobster bisque
and gently simmered tubetti pasta

THE BRESSE CAPON

Carved at the table

Delicate truffle stuffing
and foie gras sauce

THE CHRISTMAS YULE LOG

Your choice of

Chocolate temptation
or
Exotic fruit delight

€190 per person, excluding drinks.
Service and VAT included.