

# 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 MENU

5 COURSES

119

## FOOD & WINE PAIRINGS

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

179

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

*Amuse-bouche*

—  
TROUT

*or*

FOIE GRAS

—  
PIKE-PERCH

—  
BEEF

—  
CHEESE  
SELECTION

—  
PAVLOVA

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