

THE ATTILIO EXPERIENCE

Attilio Marrazzo grew up surrounded by the aromas of his mother’s cooking and his uncle’s legacy, 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 Hotel 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 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

139

7 COURSES

179

FOOD & WINE PAIRINGS

5 COURSES

+75

7 COURSES

+105

Amuse bouche

The trout

Gravlax, apple and beetroot duo,
fresh herb sorbet

or

The chestnut

Silky mousse,
delicately flavoured with lovage



Foie gras

Chocolate-glazed, mirabelle plum chutney,
lightly toasted brioche

or

The langoustine

Delicate potato raviolo,
Thermidor sauce



The pike-perch

Grilled, beurre blanc and samphire,
lightly vinegared Japanese rice



The duck

Honey and spice-roasted duck
orange-glazed carrots, duck ragù ravioli



Chocolate temptation

A play on chocolate textures