# 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

| 3 COURSES | 5 COURSES | 7 COURSES |
|---|---|---|
| 90 | 139 | 179 |

## FOOD & WINE PAIRINGS

| 5 COURSES | 7 COURSES |
|---|---|
| +75 | +105 |

The 3-course menu includes your choice of starter and main course, followed by dessert.
The 5-course menu features two starters, both main courses and dessert.
The 7-course menu invites you to discover every dish on the menu.

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.

## *Amuse bouche*

### *The trout*

Gravlax, apple and beetroot duo,
fresh herb sorbet

or

### *The chestnut*

Silky mousse,
delicately flavoured with lovage

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## *Foie gras*

Chocolate-glazed, mirabelle plum chutney,
lightly toasted brioche

or

### *The langoustine*

Delicate potato raviolo,
Thermidor sauce

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## *The pike-perch*

Grilled, beurre blanc and samphire,
lightly vinegared Japanese rice

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## *The duck*

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

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## *Chocolate temptation*

A play on chocolate textures

MEAT ORIGINS
Duck - France