

L'ATTILIO

LE BISTRO

STARTERS

APULIAN BURRATA 🍷 🍴	18	VITELLO TONNATO 🍷	28
Confit tomato tartare, balsamic vinegar		Yuzu and truffle condiment, tuna-parmesan sauce and pickled onions	
THE CHESTNUT 🍷	18	SEA BREAM CARPACCIO 🍷 🍴	28
Silky mousse, delicately flavoured with lovage		Seasoned with lime, fresh chives and Espelette pepper	
MARINATED SARDINES 🍷 🍴	22	CEVICHE OF THE DAY 🍷	30
Crisp tart, confit onions, olives, capers and feta		Citrus fruits, raw vegetables	
THINLY SLICED BEEF 🍷	23	FOIE GRAS 🍷	38
Balsamic vinegar, Parmesan and capers		Seasonal fruit chutney, toasted dried fruit bread	
NIÇOISE SALAD 🍷	25	ROYAL OSCIETRA CAVIAR 🍷	50g - 158 125g - 298
With tuna belly confit in olive oil		Condiments, Isigny cream and blinis	

CHEF'S SELECTION MENU

STARTER/MAIN OR MAIN/DESSERT	49
STARTER, MAIN & DESSERT	59
<i>Valid from Monday to Saturday at lunch, as well as Sunday to Tuesday evenings, on dishes marked with the symbol 🍴</i>	
FOUR-COURSE TASTING MENU	75
<i>Guided by the Chef's inspiration</i>	

PASTA DISHES

SPAGHETTI ALLO SCARPARELLO 🍷 🍴	26
Homemade tomato sauce, pecorino and fresh basil	
CALAMARATA CACIO ET PEPE 🍷 🍴	28
Creamy pecorino, freshly ground black pepper	
GUINEA FOWL TORTELLINI 🍷	32
Stuffed with guinea fowl, consommé infused with fresh herbs	
BLACK TRUFFLE SPAGHETTI 🍷	38

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

LE BISTRO

MEAT DISHES

THE DUCK 42

Soy and honey-glazed,
seasonal mushrooms

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

SOUFFLÉ 16

Milk chocolate and Piedmont hazelnuts,
exotic fruit sorbet

PAVLOVA 18

Crispy meringue, fresh seasonal fruits and
sorbet

FISH DISHES

FISHERMAN'S CASSOLETTE 35

Assortment of fish,
confit baby potatoes

THE SCALLOP 38

Grilled, creamy risotto
with delicate notes of the sea

THE COD 42

Plancha-grilled, Paimpol coco beans
glazed with rockfish jus