

L'ATTILIO

LE GASTRONOMIQUE

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.

Chef Attilio Marrazzo invites you on a 5 or 7-course journey, where each dish is a surprise. Let yourself be guided, and please inform us of any allergies or dietary restrictions.

TASTING MENUS

5 COURSE

170

7 COURSE

230

FOOD & WINE PAIRINGS

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

350

APERITIF

SEASONAL APPETIZER

BEEF CARPACCIO

Basil pesto,
crispy thin tart

POACHED ASPARAGUS

Lime sabayon,
chives and caviar

CHILDHOOD MEMORY

Seafood risotto *pescatora style*,
rock fish jus

LANGOUSTINE RAVIOLI

With Thermidor sauce

PIKE-PERCH MEDALLION

Poached under a zucchini veil,
beurre blanc

TROU NORMAND

STUFFED QUAIL

Foie gras stuffing, morels deglazed
with *Vin Jaune* from Arbois

PRÉ-DESSERT

STRAWBERRY FRAISIER

Pistachio mousseline cream,
feuillantine crunch, milk sorbet