

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

SCALLOP CARPACCIO

Delicately scented
with Périgord black truffle

SPAGHETTI ALLO SCARPARELLO

Homemade tomato sauce,
aged cheese

LANGOUSTINE RAVIOLI

With thermidor sauce

POACHED COD

Seasonal vegetable brunoise,
tomato pil-pil sauce

ZANDER

Medallion, gently poached under a veil
of celeriac, beurre blanc

TROU NORMAND

THE BEEF CHEEK

Corn cream and gremolata

PRE-DESSERT

THE CITRUS

Sugar sphere, orange sabayon, cinnamon
shortbread, citrus segments, mandarin sorbet