CHEF ATTILIO MARRAZZO

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 Etoile, and then the George V with Eric Briffard. Double Michelin-starred at Chez Jean and l'Atelier Robuchon, he has now reached the peak of his craft.

DOLCE VITA MENU

€90 per person, excluding drinks

A touch of caviar (5 g)
to elevate your experience +€35

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

Starters

Vitello tonnato

or

Sea bream carpaccio

First course

Cacio e pepe calamarata

Second course

Roasted beef fillet, pepper sauce,
Joël Robuchon-style mashed potatoes

or

Pike-perch with beurre blanc,
pan-fried samphire

Desserts

Rum baba

or

Tiramisu

Mignardises