

# 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, 7, or 9-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 COURSES

149

7 COURSES

199

9 COURSES

249

**SEASONAL APPETISER**

**AMUSE BOUCHE**

**WHITE ASPARAGUS**

Poached, enhanced with sumac,  
and served with maitaise sauce

**OSCIETRA CAVIAR**

Salmon tartare enhanced with lime,  
buffalo yogurt

**RAVIOLI ALLA NERANO**

Zucchini caviar, basil, and Provolone  
del Monaco

**LANGOUSTINE**

Grilled on the plancha, served with a ravioli  
glazed with Thermidor sauce

**ZANDER**

Zander medallion poached under a veil of  
celeriac, served with beurre blanc

**TROU NORMAND**

**WAGYU BEEF**

Grilled on the plancha, stuffed morels, and  
deglazed with Arbois yellow wine

**PRE-DESSERT**

**LA PERLE**

Sugar sphere, coconut sabayon, passion fruit  
jam, and crunchy praline

MEAT ORIGINS

Beef - Spain | Lamb - France | Pork - Spain | Poultry - France