

L'ATTILIO

PARIS

EACH DISH, A WORK OF ART

le Chef Attilio Marrazzo

Native of the Campania region in Italy,

*the Chef discovered his love of fine dining at an early age.
His inspiration is rooted in his mother's cooking, as well as that of his uncle,
Chef and President of the Italian Cooks' Federation.*

*Initiated by Italian Chef Sergio Mei at the Four Seasons in Milan,
he arrived in France in 2006 to discover the art of French gastronomy.*

*It was as a student of Joël Robuchon, the world's most starred chef, that he made his debut.
He went on to perfect his culinary art in a number of prestigious Parisian establishments:
Le Pavillon Elysée, La Table, L'Atelier Étoile and at the George V with Éric Briffard.*

*Attilio Marrazzo has won two Michelin stars at Chez Jean and L'Atelier Robuchon,
and is now at the pinnacle of his art.*

*Now at the heart of the kitchens, where imagination mingles with tradition,
the visionary chef transcends the boundaries of gastronomy to sculpt a new culinary story.*

*He dares to reinvent the classics of French cuisine to offer a complete
sensory experience, where passion and creativity converge
for an unforgettable gustatory journey.*

*Attilio Marrazzo selects rare ingredients and delicate products to compose creations
that push the boundaries of excellence, fusing contemporary audacity
with French culinary heritage.*



THE ORIGINS OF OUR MEATS

Attilio Marrazzo pays particular attention to the origins of his products, selecting exceptional meats from distinctive breeds to enhance each of his dishes. This is why the Chef works closely with renowned meat producers, chosen for their commitment and the quality of their products.

BOVINE - SPAIN **OVINE** - FRANCE **PORCINE** - SPAIN **POULTRY** - FRANCE

THE MENU

TO SHARE

THE BELLOTA IBERIAN HAM <i>Basil-flavored ratatouille with toasted bread</i>	40
THE BLACK ANGUS BEEF AND FOIE GRAS - 2 pieces <i>Mini burger style in a brioche bun with homemade sauce, sautéed vegetable pickles and pan-fried Landes foie gras</i>	35
THE LEON BEEF CECINA <i>Thinly sliced carpaccio style, flavored with basil</i>	35
THE TOMATO AND BASIL PIZZA <i>Thin crispy homemade dough, fresh tomatoes, taggiasche olives and mozzarella di bufala</i>	35
THE CAVIAR PIZZA <i>Thin crispy homemade dough, mozzarella, caviar and dill cream</i>	71
THE TRUFFLE PIZZA <i>Thin crispy homemade dough, thin slices of Périgord black truffle, Isigny cream and mozzarella di bufala</i>	71
THE BOLOGNA PIZZA <i>Thin crispy homemade dough, pistacchio di bronte and mozzarella di bufala</i>	41
THE NORWEGIAN SMOKED SALMON <i>Thinly sliced like a carpaccio, served with homemade Vera chili blinis and dill whipped cream</i>	34
THE OYSTERS N°3 <i>Creamy avocado and lemon caviar</i>	3, 6 ou 12 pieces : 23 / 42 / 71
THE OSCIÈTRE CAVIAR ROYAL - 50g tin	190
THE OSCIÈTRE CAVIAR ROYAL - 125g tin <i>And its condiments, Isigny cream, chives, onions, egg yolk and blinis</i>	358

STARTERS

Eggs from our farms.

THE HEN'S EGG <i>Hard-boiled with homemade mustard mayonnaise</i>	22
PERFECT EGG WITH CAVIAR <i>Crunchy vermicelli, cream of baby spinach</i>	95
SOFT-BOILED EGG WITH TRUFFLE <i>Creamy cauliflower and emulsion</i>	96
SCRAMBLED EGGS WITH TRUFFLE <i>Served with toast</i>	107

THE CREAMY PUGLIESE BURRATA <i>Enhanced with a sweet and sour cherry tomato coulis</i>	35
THE BLACK TRUFFLE BURRATA <i>Creamy with thin slices of Périgord black truffle</i>	62
THE LANDES DUCK FOIE GRAS <i>Cooked in a terrine with homemade dried fruit bread</i>	50
THE MARROW BONE <i>Mounted on a toast of mustard bread with Indian spices</i>	35
GROS GRIS DE TOURAINE SNAILS <i>Stuffed with garlic and parsley butter</i>	35
THE PIKE <i>Quenelle grilled in a full-bodied langoustine jus</i>	71
THE FISH CEVICHE OF THE DAY <i>Marinated with citrus fruit and raw vegetables</i>	54
THE TUNA <i>Snacked tataki style with a spicy yuzu kosho sauce</i>	46
THE CARPACCIO OF SEA BREAM <i>Spiced with Espelette pepper and lime</i>	38
THE BLACK ANGUS BEEF RIBS <i>Breaded with panko and fried, served with an Asian-flavored sauce</i>	42
THE BEEF CARPACCIO <i>Black Angus beef, seasoned with arugula pesto and aged parmesan</i>	40
THE BEEF TARTAR <i>Prepared minute with old-fashioned fries</i>	42

*Complement your dish with caviar 5g (30) or black truffle 5g (42)
Fall for crispy French fries, with creamy mashed potatoes or crunchy green vegetables (14)*

Find our selection of exceptional products in the grocery store.

THE SALADS

THE MESCLUN SALAD	26
<i>With mustard and Mediterranean-style condiments</i>	
THE HEART OF LETTUCE	42
<i>With tuna belly confit in olive oil, Niçoise style</i>	

THE PASTAS

Fresh pasta prepared daily by Attilio's brigade.

THE CHEF'S CHILDHOOD MEMORY	47
<i>Rockfish juice and handmade tubetti</i>	
THE TOMATO BASIL SPAGHETTI	46
<i>Delicately bound with tomato supreme and aged parmesan</i>	
THE GUINEA FOWL TORTELLINI	42
<i>Stuffed with poultry consommé and fresh herbs</i>	
THE AGLIO OLIO E PEPERONCINO SPAGHETTI	38
<i>Deliciously merged in olive oil, flavored with garlic, chili and parsley</i>	
THE CALAMARATA CACIO E PEPE	44
<i>Minute-cooked, creamy aged Cacio and Malabar black pepper</i>	
THE RAVIOLI	46
<i>Stuffed with ricotta di bufala on a tomato supreme coulis</i>	

THE SIGNATURE PASTAS

THE SPAGHETTI WITH CAVIAR	138
<i>Minute-cooked, seasoned with chives and Menton yellow lemon</i>	
THE TRUFFLE SPAGHETTI	144
<i>Minute-cooked, flavored with farm butter and thin truffle slices minced minute</i>	
THE SIGNATURE PASTA	264
<i>An exceptional creation adorned with rare culinary treasures... truffles, caviar, gold leaf</i>	

THE FISHES

FISH OF THE DAY <i>(upon arrival)</i>	
<i>Side dish according to the fish</i>	
THE WHITING	47
<i>Fried Colbert-style with vegetable pickles and tartar sauce</i>	
NORWEGIAN SALMON	54
<i>Marinated in miso, served with leek confit and vichyssoise sauce</i>	

THE MEATS

Selected by the chef and grilled "a la plancha" with toppings of your choice : crispy French fries, creamy mashed potatoes, Padrón peppers, hash browns and crunchy greens, etc.

ANGUS BEEF RIB EYE STEAK	95
WAGYU BEEF CHUCK	264
BALTIC BLACK ROAST 1,2kg <i>(matured)</i>	288
WAGYU TOMAHAWK 1,5kg <i>(matured)</i>	624

THE FRENCH BEEF	50
<i>Cheek confit with red wine and creamy polenta</i>	
THE SWEETBREADS	59
<i>Pan-fried in a fricassée on a creamy risotto with aged parmesan</i>	
THE BEEF AND FOIE GRAS	83
<i>Grilled Rossini-style "a la plancha" with pearled juice</i>	
THE SUCKLING LAMB	6, 12 pieces : 71 / 134
<i>Grilled chops with mashed potatoes</i>	

DESSERTS

THE GOURMET COFFEE	17
THE FRUITS' PLATE <i>Seasonal fruits</i>	23
CITRUS PAVLOVA <i>Citrus meringue and lemon sorbet</i>	26
THE HOT CHOCOLATE FUDGE <i>With vanilla ice cream</i>	34
LA ZUPPA INGLESE DELLA MAMMA <i>Custard, sponge cake and amarena on a flambée meringue</i>	28
THE TIRAMISU <i>Homemade boudoir soaked in Lavazza coffee and creamy cocoa mascarpone</i>	28
THE SELECTION OF DESSERTS TO SHARE	107