

# L'ATTILIO

CHÂTEAU DE NOIRIEUX

EVERY DISH IS A WORK OF ART

*Chef Attilio Marrazzo*

*Originally from the Campania region of Italy,  
the Chef discovered his love for refined cuisine very early on.  
His inspiration has its roots in his mother's kitchen, and that of his uncle,  
also a chef and chairman of the federation of Italian chefs.*

*After beginning his career with 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 chef with the most Michelin stars  
in the world, that he made his debut. He then perfected his culinary art  
in various prestigious Parisian establishments:  
Le Pavillon Elysée, La Table, L'Atelier Étoile  
and at the George V with Éric Briffard.*

*Attilio Marrazzo was awarded two stars at Chez Jean and at L'Atelier Robuchon;  
he is now at the height of his career.*

*Today, in the heart of the kitchen, where imagination is combined  
with tradition, the visionary chef is transcending the limits  
of gastronomy to write a new culinary story.  
He is daring to reinvent the classics of French cuisine  
to offer a complete sensory experience, where passion and creativity  
converge in an unforgettable gastronomic journey.*

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

# THE MENU

## THE ENTRÉES

THE PYRENEES TROUT	32
<i>In beetroot gravlax, served with pickled seasonal vegetables and fruits, coated with grapefruit jelly and leche de tigre</i>	
THE LANGOUSTINE	38
<i>Grilled on the Binchotan, with truffle, served with celeriac-stuffed ravioli and thermidor sauce</i>	
TOMATO	28
<i>In tarragon-infused jelly and tartare with sumac and avocado, served with a stracciatella emulsion and tomato powder</i>	
THE PERFECT EGG	38
<i>Creamy truffle cacio cheese with golden toast under a comté cheese veil</i>	
THE FOIE GRAS	40
<i>In a terrine with cocoa nibs and apricot, accompanied by brioche with farmhouse butter</i>	

## THE MAINS

LOIRE PIKEPERCH	54
<i>Poached pikeperch medallion under a veil of courgettes, with beurre blanc sauce and Menton lemon gel</i>	
THE FREE-RANGE CHICKEN	48
<i>Stuffed with herbs and browned, served with a fricassee of parsleyed chanterelles and our Caesar-style garden salads</i>	
THE WAGYU	62
<i>Grilled on the Binchotan, served with leek fondue in a crispy shell and our garden vegetables</i>	
BAR	55
<i>Verbena confit, served with vegetable barigoule and smoked tomato juice</i>	
BLUEFIN TUNA	45
<i>Tortelli stuffed alla genovese, glazed in a lemongrass emulsion, with oil infused with lemon balm and turmeric</i>	
THE CHEESE TROLLEY	28

## THE DESSERTS

THE SOUFFLÉ	18
<i>Piedmont hazelnut praline and exotic fruit ice cream</i>	
THE CHOCOLATE	18
<i>Namelaka cream, gavotte with cocoa nibs, buckwheat ice cream and soufflé</i>	
THE RED BERRIES	18
<i>Tart raw milk mousse, pollen, sorbet, tarragon and kaffir lime</i>	

## THE SET MENUS

*An exploration of great culinary riches,  
imbued with French elegance and Italian finesse.*

*The chef invites you to enjoy an exclusive tasting experience –  
an odyssey where flavours and nobles ingredients meet.*

### 5 COURSES

119

Food and wine pairings 179

### 7 COURSES

139

Food and wine pairings 219

## CHEF'S INSPIRATION

LET OUR CHEF GUIDE YOU THROUGH 9 COURSES

179

Food and wine pairings 289

### AMUSE BOUCHE

#### THE PYRENEEN TROUT

*Beetroot gravlax served with pickled seasonal vegetables and fruits,  
coated with grapefruit gelée and leche de tigre*

#### THE LANGOUSTINE

*Grilled on the Binchotan, served with ravioli stuffed  
with celeriac and thermidor sauce*

#### THE PERFECT EGG

*Creamy truffle caccio with golden sandwich bread topped  
with a veil of comté cheese*

#### THE LOIRE ZANDER

*Poached pike-perch medallion under a veil of courgettes,  
accompanied by beurre blanc sauce and Menton lemon gel*

#### THE WAGYU

*Grilled on the Binchotan, accompanied by leek fondue  
in a crispy case and our garden vegetables*

### AGED CHEESES

#### THE RED BERRIES

*Tart raw milk mousse, pollen, sorbet, tarragon and kaffir lime*

## DELIGHTS OF THE MIDI

*Menu only available on weekdays,  
excluding public holidays and school holidays*

ENTRÉES/MAIN  
OR MAIN/DESSERT

35

ENTRÉES/MAIN  
+ DESSERT

45

### THE ENTRÉES

#### THE MEDITERRANEAN BONITO

*Tataki-style, accompanied by a salad of samphire and cherry tomatoes,  
complemented by Green Zebra tomato water infused with elderflower*

#### THE VITELLO TONNATO

*Veal carpaccio, garnished with Carpioné-marinated vegetables and fried capers*

### THE MAINS

#### THE GUINEA FOWL RAVIOLI

*Fresh spinach picked from our vegetable garden  
and poultry jus flavoured with oregano*

#### THE FLORENTINE COD

*Velouté of young shoots, served with crispy garlic and parsley bread*

### THE DESSERTS

#### THE ICE CREAMS AND SORBETS

*Assortment of seasonal ice creams and sorbets, carefully crafted by our pastry chef*

#### THE CHOCOLATE MOUSSE

*Creamy with fresh eggs, garnished with a cocoa crumble  
for a crunchy and indulgent touch*