

EVERY DISH IS A WORK OF ART

Chef Attilio Marraggo

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.



MEAT ORIGINS

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



THE ENTRÉES (TO SHARE)

THE SOFT-BOILED EGG Coated in Panko breadcrumbs on a bed of sautéed mushrooms	12
△ THE CREAMY APULIAN BURRATA Accompanied by a basil coulis and focaccia	18
MARROW BONE @ Served on mustard toast with Indian spices	18
THE VITELLO TONNATO Thin slices of veal topped with a tuna and caper sauce flavoured with lemon	18
SEA BREAM CARPACCIO Seasoned with Espelette pepper and lime	18
RED BEETROOT © Drizzled with a champagne vinegar vinaigrette	18
△ NIÇOISE SALAD @ Featuring tuna belly confit in olive oil	Starter 20 / Main course 30
CEVICHE OF THE DAY Marinated in citrus fruits with vegetable crudités	22
BLACK ANGUS BEEF RIBS Panko-breaded and fried, served with an Asian-flavoured sauce	32
LANDES DUCK FOIE GRAS (2) Cooked in a terrine with homemade dried fruit bread	30
PASTA	
△ THE TOMATO AND BASIL SPAGHETTI ② Delicately thicken with tomato supreme and aged parmesan	25
△ THE TAGLIOLINI CACIO E PEPE Made to order. Creamy aged cacio cheese and Malabar black pepper	28
CHEF'S CHILDHOOD MEMORY (2) Broth from Mediterranean fish and handmade calamarata	32
GUINEA FOWL TORTELLINI Stuffed and served in a chicken consommé with fresh herbs	38
TRUFFLE AND PARMESAN RISOTTO A creamy risotto with aged parmesan and black truffle	49
THE FISH	
△ FISH OF THE DAY ⑤ Accompaniment to match the fish	35
LINE-CAUGHT SEA BASS @	45

 ${\it Gently poached with Paimpol beans \ and \ a \ lovage \ emulsion}$



THE MEATS

NORMANDY BEEF FILLET - 200g Grilled on the plancha, served with pearl sauce and pepper sauce	39
MILANESE-STYLE VEAL CHOP @ - 400g Breaded and fried, accompanied by tartare sauce	45
TAGLIATA SIRLOIN STEAK Served on a bed of rocket leaves, garnished with parmesan shavings and aged balsamic vinegar condiment	45
THE LAMB Grilled chops served with aubergine caviar	49
THE DESSERTS	
△ PAVLOVA WITH SEASONAL FRUITS ^(a) With its meringue	15
THE TIRAMISU Homemade boudoir soaked in Lavazza coffee with creamy cocoa mascarpone	15
THE GOURMET COFFEE 🚳	16
WARM CHOCOLATE FONDANT ^(a) With vanilla ice cream	18
RICE PUDDING ® Imperial style	18
HAZELNUT SOUFFLÉ Piedmont hazelnuts. Gianduja centre, and exotic fruit sorbet.	19

culinary experience CUSTOM-MADE

or STARTER/MAIN MAIN/DESSERT

39

STARTER/ MAIN DESSERT

49

ONLY DISHES MARKED WITH THE PICTOGRAM \triangle ARE APPLICABLE FOR THE SET MENUS.

VALID ONLY AT LUNCHTIME MONDAY TO FRIDAY.



exceptional meals

CAVIAR PIZZA @

Homemade thin crispy base, mozzarella, caviar and dill whipped cream 48

ROYAL OSCIETRA CAVIAR @ - 50g tin

ROYAL OSCIETRA CAVIAR @ - 125g tin With condiments, Isigny cream, chives, onions, egg yolk, and blinis 298

THE PERFECT EGG WITH CAVIAR @

In crispy vermicelli, with cream of young spinach shoots 39

SPAGHETTI WITH CAVIAR @

Cooked to order, flavoured with chives and Menton lemon 90

POTATO GNOCCHI®

Glazed with truffle Thermidor sauce
90

ANGUS BEEF RIB

WAGYU BEEF BLADE

BLACK BALTIC BEEF RIB - 1.2kg (matured) 240

TOMAHAWK WAGYU BEEF - between 1 and 1.5kg (matured) €350 per kilo





LIST OF ALLERGENS

THE STARTERS

SOFT-BOILED EGG: gluten and eggs.
BURRATA: dairy, gluten, and nuts.
BONE MARROW: gluten.
VITELLO: fish, dairy, and eggs.
CARPACCIO: fish.
RED BEET SALAD: sulphites and nuts.
NIÇOISE SALAD: eggs and fish.
CEVICHE: fish, gluten, and soy.
RIBS: eggs, gluten, soy, sesame, and mustard.
FOIE GRAS: gluten and nuts.

PASTA

TOMATO SPAGHETTI: gluten.
TAGLIOLINI: gluten and dairy products.
CHILDHOOD MEMORY: fish, shellfish, celery (in the broth) / Soy, gluten, eggs, dairy products, nuts, and sulfites (in the emulsion).
TORTELLINI: eggs, gluten, dairy, and celery (in the broth).
RISOTTO: dairy products.

FISH

 ${\sf SEA~BASS:~dairy,~fish,~celery~/~soya,~gluten,~eggs,~dairy,~nuts~and~sulphites~(in~the~emulsion)}.$

MEATS

VEAL CHOP: eggs, dairy products, gluten, and mustard.

DESSERTS

PAVLOVA: egg and dairy products.
TIRAMISU: eggs, dairy, and gluten.
COFFEE GOURMAND: dairy products, eggs, and nuts.
CHOCOLATE FONDANT: dairy products, eggs, and gluten.
RICE PUDDING: dairy products and nuts.
HAZELNUT SOUFFLÉ: eggs, dairy products, gluten, and nuts.

OUR EXCEPTIONAL MEALS

CAVIAR PIZZA: gluten, dairy products and fish.

OSCIETRA CAVIAR (TIN): DAIRY PRODUCTS, EGGS, GLUTEN, AND FISH.

EGG CAVIAR: gluten, eggs, dairy products, and fish.

SPAGHETTI CAVIAR: gluten and dairy products. / Soy, gluten, eggs, dairy products, nuts, and sulfites (in the emulsion).

GNOCCHI: gluten, eggs, dairy, shellfish, and celery.