

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 PYRENEEN TROUT	32
<i>In beetroot gravlax served with pickled seasonal fruit and vegetables, coated with grapefruit gelée and leche de tigre</i>	
THE LANGOUSTINE	38
<i>Grilled on the Binchotan, served with ravioli stuffed with celeriac and thermidor sauce</i>	
THE TARTE AUX TOMATES	26
<i>Miso confit heritage tomatoes, buttermilk with cider vinegar, basil and Green Zebra sorbet</i>	
THE ASPARAGUS	28
<i>Variations on asparagus with fresh almonds, plant-based caviar and a lime and chive sabayon</i>	
THE FOIE GRAS	40
<i>Served as a terrine with cocoa nibs and mango, accompanied by a brioche with farmhouse butter</i>	

THE MAINS

THE LOIRE ZANDER	54
<i>Poached and served with a beurre blanc, shellfish and a crown of young courgettes</i>	
THE FREE-RANGE CHICKEN	48
<i>Supreme of chicken stuffed with aromatic duxelles and thigh meat croustis, accompanied by Caesar-style lettuce</i>	
THE WAGYU	62
<i>Grilled a la plancha, accompanied by a potato base, nori seaweed and confit leek, served with a five-pepper pearl jus</i>	
THE JOHN DORY	58
<i>Confit, lacquered and flavoured with fresh herbs, with broad beans and peas invigorated in a tart jus</i>	
THE RAVIOLE	38
<i>Organic egg pasta stuffed with cacio e pepe, nettle emulsion and pear chutney</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 biscuit with cocoa nibs, buckwheat ice cream and puffed buckwheat</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

INSPIRED BY THE CHEF

LET OUR CHEF BE YOUR GUIDE FOR 9 COURSES

179

Food and wine pairings 289

AMUSE BOUCHE

THE PYRENEEN TROUT

*In beetroot gravlax served with pickled seasonal fruit and vegetables,
coated with grapefruit gelée and leche de tigre*

THE LANGOUSTINE

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

THE RAVIOLE

Organic egg pasta stuffed with cacio e pepe, nettle emulsion and pear chutney

THE LOIRE ZANDER

Poached and served with a beurre blanc, shellfish and a crown of young courgettes

THE WAGYU

*Grilled a la plancha, accompanied by a potato base,
nori seaweed and confit leek, served with a five-pepper pearl jus*

AGED CHEESES

THE RED BERRIES

Tart raw milk mousse, pollen, sorbet, tarragon and Kaffir lime