



IL CARPACCIO

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ITALY IN PARIS



Inspired by Sicilian baroque style, the architect and designer Philippe Starck conceived Il Carpaccio as a stylish restaurant with a poetic ambience. To create it, he worked with Thomas Boog, an artist who creates sensational pieces with shells. The cool cave-like entrance is studded with mother-of-pearl shells, the perfect fantasy touch to lead you into the restaurant.

Il Carpaccio is both gentle and daring, with Renaissance-style drapes and mosaic flooring evoking the capital's most beautiful hotels.



Set around tables covered in white tablecloths, illuminated by a large shell-encrusted chandelier, comfortable armchairs evoke the Dolce Vita. The elegant linen tablecloths are made by Quagliotto and the porcelain is produced in Maison Raynaud's exquisite workshops.

At the first signs of summer, Il Carpaccio throws open the doors to its terrace for you to savour the delights of Italy in a Parisian garden of linden blossom, magnolia and Japanese privet.

*Since 2021, Alessandra Del Favero and Oliver Piras
have been sharing their love for each other
and cooking as the Chefs at Il Carpaccio.*

ALESSANDRA
DEL FAVERO AND
OLIVER
PIRAS



Alessandra Del Favero was born beneath a stunning natural backdrop in the heart of the Dolomite mountains, in the little village of Pieve di Cadore, the birthplace of the Venetian-school painter Titian. "I grew up in a family-run hotel in the peaks, stashed away in the kitchen on my grandmother's lap," she says. "That's where I discovered the welcoming atmosphere of a hotel and delicious Italian mountain produce.» Alessandra is a graduate of the renowned culinary school ALMA - located in beautiful Reggia di Colorno a few kilometers from Parma, she met Oliver in 2008.

Oliver Piras is originally from Selargius in Sardinia. His passion for the kitchen is in his blood, and so is his love of travelling. He says he flew the nest at a young age to, "follow his dreams," training in a variety of hotels along the Sardinian coast. He left Italy for Strasbourg in France, and then trained alongside renowned chefs across Europe. Alberico Penati in Brussels. René Redzepi at Noma***, in Copenhagen. The Roca brothers at Celler de Can Roca** in Gerona. Frédéric Simonin and Olivier Limousin at L'Atelier de Joël Robuchon* in London.



DA VITTORIO

In 2012, Alessandra Del Favero and Oliver Piras met at Da Vittorio***, in Brusaporto, where they worked together for three years. A cult restaurant set up by the talented Vittorio Cerea and his wife Bruna, who also owned a restaurant in Bergamo in 1966 where they received their first Michelin star, and then a second ten years later. Known for its exceptional hospitality and extraordinary cuisine, this family venture has become an Italian institution and appeared in the top restaurant rankings in the world. Da Vittorio and its villa has been settled in the green hills of Cantalupa, surrounded by lakes since 2005 and continues to enchant foodies from around the world. In 2010, its chefs Enrico and Roberto Cerea received their third exclusive star from the famous red guidebook. Today, Da Vittorio highlights the best of Italian cuisine in Shanghai and Saint Moritz.





*“Classic, instinctive cuisine,
using simple, pure techniques
to create incredible flavours.
Dishes that aim for simplicity
within their complexity;
and know how to speak
to your soul, created with
pleasure in mind.”*

INSTINCTIVE CUISINE

The couple have designed a menu that reflects their gentle and creative style, honouring exceptional products. There are traditional recipes from Italy's vast regions, iconic Da Vittorio dishes and some with a more personal style, giving a contemporary twist to Italian cuisine.



WELCOME HOME

Just like before, Alessandra Del Favero and Oliver Piras are out of the kitchen and in the main restaurant. "Recreating Da Vittorio's family-like atmosphere, Il Carpaccio has been designed like our home. Our aim is simple:

to welcome our customers just like we would at home, to chat to them and find out what they are looking for." Guests are served up a new experience of Italian cuisine in an exclusive yet friendly ambience.



THE
BEST
OF
FRANCE
AND
ITALY



In collaboration with small producers, artisans and a host of Italian talent, this chef couple introduces you to authentic produce prepared with love – «fresh homemade pasta or dishes from the Mancini family archives in the Marches region. A great Gennari parmesan from Collecchio, or tender San Marzano tomatoes

and tasty lemons from the south of Italy are combined with the best French meat and fish.” They’re willing to seek out “the best ingredients, wherever they are”. The black truffle is Italian because it’s delicious. The white truffle from Alba in Italy as it’s the most flavourful.



A MICHELIN STAR



*On 22nd March 2022,
Il Carpaccio received
a sought-after Michelin star.*

“An incredible feeling. Six years after achieving our first star in our own restaurant, another dream has come true, this time in Paris. This accolade gives us the confidence and belief to take things further.”

- Oliver Piras

“It was a surprise, there’s nothing quite like it. That joy that’s shared by the whole team. It’s the best reward for continuing to challenge the limits.”

*- Alessandra
Del Favero*



SIGNATURE DISHES



“Elephant’s ear”- a sublime Veal Milanese in gressini breadcrumbs, with Datterini tomatoes and baked potato. Cut and served at the table in front of the guests.

Paccheri alla Vittorio, cooked to order at the table, with a three-tomato sauce with basil and pepper, sprinkled with fresh parmesan. A legendary Da Vittorio recipe that’s been around for 50 years.

All kinds of Carpaccio with new twists every season.

Catalan salad, steamed shellfish, a secret sauce and tempting tomatoes. Spaghetti with a spoon of caviar plated at the table.

Il Carpaccio also offers a six-course tasting menu, inspired by locally available, seasonal produce. €175 per person.



THE WINE LIST



Voted Best Sommelier in Italy in 2011 and 2017, Gabriele Del Carlo, Director of Sommelier, invites you on a journey of Italian and French terroirs. With a wine list that has more than 800 different bottles from historic, award-winning estates, Gabriele shares his passion

with touching generosity. “The best pairing is the one that brings the most joy” he repeats like a mantra at every possible opportunity. With Gabriele Del Carlo, one thing is sure: excitement is on the menu at Le Royal Monceau – Raffles Paris.





YAZID ICHEMRAHEN'S DESSERTS



For the must-visit destination of Italian gastronomy in Paris, Chef and Entrepreneur Yazid Ichemrahen has created a menu devoted to transalpine ingredients with a hint of the unexpected. His creations change to reflect the seasons and fresh produce.

*Among the must-trys:
L'Affogato de Michel-Ange
L'Amande Façon Panettone
Le Chocolat façon Stracciatella*



ON THE TERRACE AT IL CARPACCIO



In the heart of the Palace, the terrace at Le Royal Monceau – Raffles Paris opens onto a tranquil private garden, lined with linden blossom, magnolia and Japanese privet. It has a holiday air about it, you can sense the movement of the water as swimmers enjoy the swimming pool in the spa below.

As soon as the first rays of sun appear, Il Carpaccio invites you out onto the terrace, making the most of this unique, gourmet experience.



Il Carpaccio at Le Royal Monceau

Raffles Paris

Open for lunch Tuesday to Friday from 12 pm to 2 pm.
Open for dinner Tuesday to Saturday from 7 pm to 10 pm.

(Closed Sunday and Monday)

40 settings inside - 40 outside under the covered terrace

À la carte approx: €80 -130 Tasting Menu: €175

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