

The Chef symphonies

– MENU DEGUSTAZIONE –

Tasting Menu

Served for the whole table

130

TARTARE DI BARBABIETOLA, MISO, BASILICO E RADICCHIO

Beetroot tartare, miso, basil and radicchio

INSALATA DI CALAMARI, CONDIMENTO CROCCANTE ALLA MEDITERRANEA

Calamari salad, mediterranean-style crunchy condiment

FETTUCCHINE AL CAVIALE, LIMONE E BOTTARGA

Fettuccine with caviar, lemon and bottarga

PICCIONE, ASPARAGI, CARCIOFI E SALSA AL CAPRINO

Pigeon, asparagus, artichokes and goat cheese sauce

MELE, CANNELLA E VANIGLIA

Apples, cinnamon, and vanilla

– Wine pairing –

99

RISTORANTE
TOSCA
PARIS 8^{ÈME}

La Tosca

In the heart of the Faubourg Saint Honoré, in this beautiful establishment, the previous home of Pierre Cardin,

The Ristorante TOSCA Relais & Châteaux,
Led by its Chef Paolo Ambrogio and the restaurant team, invites you to discover a chic, authentic and refined Italian restaurant, in a gentle atmosphere.

Our Chef offers you an old-fashioned cuisine, imbued with tradition and classics with a contemporary touch. His dishes are inspired by popular Italian cuisine but dressed in evening wear.

The Tosca raises its curtain on a journey that goes from the Alps to Sicily, passing through the capital, the regions and the provinces of the “beautiful country”.



The Lunch Break

STARTER – MAIN COURSE – DESSERT	52
STARTER – MAIN COURSE or MAIN COURSE – DESSERT	45
MAIN COURSE	30

STARTER – 15 –

Lentil salad, snow peas and miso	
«Pappa al pomodoro», burrata and basil pesto	
Gravlax trout, tzatziki and brioche bread	
Frisella, tomato salad and sea bream tartare	supp. 10
«Tanara» ham aged 30 months, hand-cut with a knife	
Classic beef carpaccio with balsamic vinegar	supp. 8

MAIN COURSE – 30 –

Spaghettoni with basil pesto	
Fettuccine with caviar, lemon and bottarga	supp. 15
Mezzi rigatoni with cherry tomatoes, guanciale and pecorino	
Pappardelle with white veal ragù	
Tosca's vegetable garden	
Pollack, fire-grilled lettuce and miso	
Grilled flank steak, mashed potatoes and figs	supp. 15

The Lunch Break

DESSERT – 15 –

Zuppa inglese	
Strawberry and basil salad, loquat sorbet	
Selection of ice creams and sorbets	
Italian cheese selection	supp. 15

Our partners



Tribute to the Artists

Paolo Ambrogio, Erik Seillier, Aurélien Bientourné, Diana Ciolan, Antonella Branca, Alice Devys, Yuliia Mykhalesku, Anastasia Mykhaleva, Andrea Bertasini, Manuel Ortega, Simone Pelacchi, Giacomo Carlevale, Donato Carrieri, Lucas Noury Barsanti, Mamadou Bara Diop, Ousmane Demba

We kindly ask you to inform us of any allergies.
All prices are listed in euros and include VAT and service.

