

RISTORANTE  
**TOSCA**  
PARIS 8<sup>ÈME</sup>

*La Tosca*

In the heart of the Faubourg Saint Honoré, in this beautiful establishment, 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 Alpes to Sicily, passing through the capital, the regions and the provinces of the “beautiful country”.



# *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 –

# *The Chef symphonies*

## – MENU VEGETARIANO –

### Veggie Menu

Served for the whole table

105

TARTARE DI BARBABIETOLA, MISO, BASILICO E RADICCHIO

Beetroot tartare, miso, basil and radicchio

ASPARAGI BIANCHI, CONDIMENTO CROCCANTE ALLA MEDITERRANEA

White asparagus, mediterranean-style crunchy condiment

PLIN DI RICOTTA E PECORINO, CIPOLLOTTI, RUCOLA E ASPARAGI

Ricotta and pecorino “Plin” ravioli, spring onions, rocket and asparagus

VERDURE DI PRIMAVERA IN DIVERSE COTTURE,

HUMMUS DI CECI E PESTO DI ERBE

Spring vegetables in different preparations, hummus and herb pesto

MANDORLE, RABARBARO E SORBETTO AGLI ASPARAGI

Almonds, rhubarb and asparagus sorbet

– Non-alcoholic drinks pairing –

80

# *Curtain Raiser*

## DEGUSTAZIONE DI CAVIALE “ KAVIARI”

Dégustation de Ossiëtra caviar “ Kaviari”

30G      110€

50G      165€

### – ANTIPASTI –

TARTARE DI BARBABIETOLA, MISO, BASILICO E RADICCHIO

Beetroot tartare, miso, basil and radicchio

24

CARPACCIO DI RICCIOLA, SEDANO RAPA, FRUTTI ROSSI, CAVIALE E  
CHAMPAGNE

Amberjack carpaccio, celeriac, red berries, caviar and champagne

32

ASPARAGI BIANCHI ALLA CARBONARA

White asparagus with carbonara sauce

26

ANIMELLA DI VITELLO, CARCIOFI ALLE ERBE E MAIONESE AL MISO

Veal sweetbreads, herb artichokes and miso mayonnaise

32

# *First Act*

## **- PRIMI -**

PLIN DI RICOTTA E PECORINO, CIPOLLOTTI, RUCOLA E ASPARAGI

Ricotta and pecorino “Plin” ravioli, spring onions, rocket and  
asparagus

**28**

RISOTTO AL BROCCOLO ROMANESCO, TACCOLE E TZATZIKI

Romanesco broccoli risotto, flat beans and tzatziki

**32**

FETTUCCHINE AL CAVIALE, LIMONE E BOTTARGA

Fettuccine with caviar, lemon and bottarga

**45**

TUBETTI RISOTTATI, VONGOLE, CARCIOFI E AGLIO URSINO

Tubetti in risotto-style, clams, artichokes and wild garlic

**38**

RAVIOLI DI FARAONA, BIETE E SALSA AL CAPRINO

Guinea fowl ravioli, chard and goat cheese sauce

**34**

# *Deuxième Acte*

## - SECONDI -

VERDURE DI PRIMAVERA IN DIVERSE COTTURE,

HUMMUS DI CECI E PESTO DI ERBE

Spring vegetables in different preparations, hummus and herb  
pesto

35

POLPETTO DEL MEDITERRANEO «ALLA PIZZAIOLA»

Mediterranean octopus, tomato sauce with capers and olives

50

FARAONA, RADICCHIO, CAVOLFIORI, PESTO DI MENTA E MAGGIOLANA

Guinea fowl, radicchio and cauliflower, mint and marjoram pesto

45

COSTINA DI VITELLO, PISELLI «COME A CASA»,

CROCCANTE DI SARACENO

Veal ribs, « home-style » petit pois, crispy buckwheat

42

# The Last Note

## – PASTICCERIA –

MANDORLE, RABARBARO E SORBETTO AGLI ASPARAGI

Almonds, rhubarb and asparagus sorbet

25

SEADAS SARDA

Sweet raviolo, sardinian traditional dessert

22

MELE, CANNELLA E VANIGLIA

Apples, cinnamon and vanilla

22

TORTA DI ANNIVERSARIO SPLENDIDE

Chocolate birthday cake with almond and lemon

20

PIATTO DI FORMAGGI ITALIANI

Selection of italian cheese plate

30

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



## *Our partners*



## *Tribute to the Artists*

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

