The Chef symphonies

– MENU DEGUSTAZIONE –

Tasting Menu

Served for the whole table
130

CARPACCIO DI ORATA, FINOCCHI, CLEMENTINE E OLIVE
Sea Bream Carpaccio, fennel, clementine and olives

CALAMARETTO ALLA BRACE, CECI E PESTO DI ERBE FRESCHE
Grilled squid, chickpeas and fresh herb pesto

FETTUCCINE CAVIALE E BOTTARGA
Fettuccine with caviar and bottarga

SELLA D'AGNELLO AL PROFUMO DI CAMPAGNA
Saddle of lamb with countryside aromas

PANNACOTTA ALLA ZUCCA, GRANO SARACENO E NOCCIOLE
Pumpkin panna cotta, buckwheat and hazelnuts

– Wine pairing –
99

RISTORANTE
TOSCA
PARIS 8ÈME

La Tosca

At Tosca, the table is a theatre where taste plays the leading role.

In the heart of the Faubourg Saint-Honoré, within the timeless residence once home to Pierre Cardin, **Ristorante Tosca Relais & Châteaux** transcends the art of dining to offer a true dramaturgy of flavor.

Under the direction of **Chef Paolo Ambrogio**, each service is orchestrated like a grand theatrical production, where Italian gastronomy commands the leading role.

Here, the timeless classics of Italian tradition leave behind their humble origins to appear in their finest stage attire; the flavors of the past are reimagined through a contemporary lens, enhanced by a refined and delicate French influence.

Tosca raises the curtain on a journey stretching from the Alps to Sicily, passing through the capital, the terroirs, and the provinces of the "Bel Paese".

RELAIS &
CHATEAUX

The Lunch Break

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

STARTER – 15 –

Braised pork cheek croquette

Beetroot tartare with burrata and basil pesto

Gravlax trout, tzatziki and brioche bread

Lentil soup with crispy parmesan

«Tanara» ham aged 30 months, hand-cut with a knife

MAIN COURSE – 30 –

Spaghettoni with mussels and pecorino

Fettuccine with caviar, lemon and bottarga supp. 15

Pappardelle with white lamb ragù

Brussels sprout risotto with tangy cream

Baked vegetable lasagna with balsamic vinegar

Cod fillets, pumpkin and herb pesto

Pork collar escalopes, mushrooms, spinach and mustard

The Lunch Break

DESSERT – 15 –

Apple Tarte Tatin, brown butter ice cream

Chocolate choux pastries with chocolate sauce

Selection of ice creams and sorbets

Italian cheese selection supp. 9

Our partners

Tribute to the Artists

Paolo Ambrogio, Erik Seillier, Antonella Branca, Diana Ciolan,
Alice Devys, Nicolas Petronijevic, Ianis Chaput,
Anastasia Mikhaleva, Andrea Bertasini, Manuel Ortega,
Paola Corsi, Donato Carrieri, Mathis Anello, Yuliia Mykhalesku,
Mamadou Bara Diop, Ousmane Demba Diamcoumba.

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