

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



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”.



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
- Mixed green salad with croutons
- «Tanara» ham aged 30 months, hand-cut with a knife

MAIN COURSE – 30 –

- Spaghettoni with mussels and pecorino
- Fettuccine with caviar, lemon and bottarga
- Pappardelle with white lamb ragù
- Beetroot and Gorgonzola risotto
- Baked vegetable lasagna with balsamic vinegar
- Milanese-style breaded cod, spinach and lemon
- Beef fillet tartare, fresh herbs, mustard and balsamic vinegar

supp. 15

The Lunch Break

DESSERT – 15 –

- Ricotta and amaretti cake, almonds ice-cream
 - Almond crumble, plum compote and peach sorbet
 - 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.

