









The Tosca scene

CURTAIN RAISER – Antipasti

- Carciofo in varie consistenze**   **44€**
The artichock of Clem et Ju Collas in several declination : stuffed, creamy and crispy
- Seppia, piselli e salsa yuzu**  **45€**
The cuttlefish as a salad, combined with creamy peas and yuzu sauce
- Tartare di manzo, melanzane e neve di ricotta Siciliana**  **45€**
Beef filet tartare, eggplant and snow of Sicilian ricotta
- Scampi, asparagi bianchi e aglio nero fermentato**  **56€**
Jumbo schrimp raw and cooked, white asparagus of Clem et Ju Collas and black garlic cream

FIRST ACT – Primi piatti

- Bottoni ripieni di bufala affumicata e crema di datterini alla pizzaiola**  **45€**
Homemade ravioli stuffed with smoked buffalo cream and pizzaiola cherry tomato sauce
- Pasta e fagioli con vongole e bottarga di muggine** **50€**
Pastas and white beans with clams and fish poutargue
- Fettucine di pasta fatta in casa con astice bretone e zucchine alla scapece** **60€**
Homemade Fettucini with lobster from Brittany and zucchini “à l’escabèche”
- Riso Acquerello alla vignarola**   **48€**
Risotto with spring vegetables, green asparagus, peas and broad beans

SECOND ACT – Secondi piatti

- Rombo, agretti, salsa allo champagne Taittinger e aneto**  **60€**
*The turbot fish associated with glasswort and Taittinger champagne sauce and aneth
(supplement caviar 30€)* 
- Sogliola in crepinette, erbe aromatiche, carote e limone** **60€**
Fillet of sole as a ballotine, green herbs, carrots and lemon
- Anatra, prugne, cipollotti grigliati e umeboshi**  **56€**
Duck breast, plum, grilled spring onion and umeboshi
- Vitello al caffè e funghi, mousse di patate, tartufo di primavera e salsa al marsala**  **48€**
*Veal fillet, touch of coffee, mushroom from Clos du Roi, potatoes mousse,
spring truffle and marsala sauce*

Taxes and service are included.

THE CHEF'S SYMPHONY

in 4 or 5 courses

119 € or 145 €

Served for the whole table.

Carciofo in varie consistenze

*The artichock in several consistencies : stuffed,
creamy and crispy*

~

Fettucine di pasta fatta in casa

con astice bretone e zucchine alla scapece
*Homemade Fettucines with lobster from Brittany
and zucchini "à l'escabèche"*

~

Riso Acquerello alla vignarola

*Risotto with spring vegetables, green asparagus,
peas and broad beans*

~

Anatra, prugne, cipollotti grigliati e umeboshi

*Duck breast, plum, grilled spring onion
and umeboshi*

~

Mango, champagne e Kaviari 🍷

*Creamy mango, champagne, almond and Kaviari
cariar*

Wine pairing

79 € or 99€

MELODY OF THE DAY

In 2 or 3 services (only for lunch)

55 € or 65 €

Served for the whole table.

THE VEGGIE SYMPHONY

in 4 or 5 courses

109 € or 119 €



LAST NOTE

Pasticceria – Dessert menu

Caramello, gianduia e nocciole 22€
Chocolate biscuit, gianduja, caramel and hazelnuts

Latte, fava tonka e passion fruit 22€
Milk cream and passion fruit, tonka feve

Mango, champagne e Kaviari 🍷 30€
Creamy mango, champagne, almond and Kaviari cariar

Sfoggia, fragole et pistacchio di Bronte 22€
*Tube of puff pastry, strawberry of Clem & Ju Collas in
different textures and caramelized pistachio from Bronte*

Selezione di formaggi italiani 3 (o 5 varietà)
Italian cheese selection 3 (or 5 varieties) 26€ (35€)

The TOSCA restaurant Relais & Châteaux & Chef Raffaele de Mase invites you to discover a refined Italian cuisine

The best Italian producers have been selected by our chef to accompany the creation of gourmet, fresh and contemporary cuisine.

Our Chef offers you a cuisine imbued with tradition and classics of his childhood in Campania that he composes with contemporary touches and creative marriages of flavors and sauces inspired by his gastronomic journey.

TRIBUTE TO THE ARTISTS

Raffaele de Mase, Stéphane Bouillet, Erik Seillier, Mario Alfano, Eliodoro Alfano, Sara Leclercq, Felice Casoria, Marco Mottola, Teresa Colangelo, Davide Veneziano, Claudia Da Silva, Ousmane N'Diaye, Moussa Diallo, Mamadou Bara Diop

Taxes and service are included.