

RISTORANTE

# TOSCA

PARIS 8<sup>EME</sup>

## The Tosca scene

### CURTAIN RAISER – *Antipasti*

<b>Radici dello Chef</b> <i>Chefs' root vegetables in three services</i>	40€
<b>Calamaro, cannellini, piedino di maialino croccante, crema di cozze</b> <i>Pan squid, white beans, crispy pig's trotter and cream of mussels</i>	45€
<b>Capesante agli agrumi e funghi di stagione in varie consistenze</b> <i>Scallops and agrums, seasonal mushrooms in different textures</i>	50€
<b>Lingua di vitello, cavoletti di Bruxelles e alici di Cetara</b> <i>Veal tongue with its reduction sauce, Brussels sprouts and Cetara anchovy</i>	40€

### FIRST ACT – *Primi piatti*

<b>Spaghettoni Pastificio dei Campi, idratati al cannonau radicchio tardivo, gorgonzola e noci pecan</b> <i>Spaghetti cooked in red wine, radish from Treviso, creamy gorgonzola and pecan nuts</i>	40€
<b>Il ricordo di un Amore</b> <i>Memory of one Love : mischiato potente, gurnarad fish broth and brunoise, smocked provola &amp; gold</i>	46€
<b>Tortelli ripieni di ossobuco, parmigiano Vacche Rosse, zafferano e gremolada</b> <i>Homemade tortellis stuffed with ossobuco, parmesan Vacche Rosse, saffron and gremolada cream</i>	45€
<b>Riso Acquerello con zucca Violina, scampi, kefir e lime</b> <i>Violina pumpkin cream risotto, langoustine, kafir citrus and lime</i>	47€
<b>Tagliolino al tartufo d’Umbria</b> <i>Homemade tagliolino with truffle from Umbria</i>	60€

### SECOND ACT – *Secondi piatti*

<b>Fragolino in cartoccio, trilogia di broccoli e salsa di zuppa di pesce napoletana</b> <i>Red sea bream wrapped, trilogy of brocoli, sauce like a Neapolitan bouillabaisse</i>	55€
<b>San Pietro in crepinette di porri e salsa allo champagne Taittinger</b> <i>John-Dory fish, leek, Taittinger champagne and aneth sauce</i>	60€
<b>Piccione, cavolfiori, melograno e fois-gras</b> <i>Pigeon breast and pigeon ravioli, cauliflower cream, foie-gras and pomegranate</i>	60€
<b>Guancia di vitello con polenta al tartufo e pop-corn di amaranto</b> <i>Veal cheek cooked like a “pot-au-feu”, truffle polenta, puffed amaranth like pop corn</i>	58€

*All our meats are of French origin.  
Our fish comes from sustainable fishing in the Atlantic North and Mediterranean Sea.*

*We invite you to communicate any allergies.  
TVA and service are included*



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## THE CHEF'S SYMPHONY

4 or 5 services (Tasting menu)

**105 € or 135 €**

Served for the whole table.

**Capesante agli agrumi e funghi di stagione in varie consistenze**

*Scallops and agrums, seasonal mushrooms in different textures*

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**Tortelli ripieni di ossobuco, parmigiano Vacche**

**Rosse, zafferano e gremolada**

*Homemade tortellis stuffed with ossobuco, parmesan Vacche Rosse, saffron and gremolada cream*

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**\*\*\* Riso Acquerello con zucca Violina, scampi, kefir e lime**

*Violina pumpkin cream risotto, langoustine, kefir citrus and lime*

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**San Pietro in crepinette di porri e salsa allo champagne Taittinger**

*John-Dory fish, leek, Taittinger champagne and aneth sauce*

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**Champagne e mango**

*Taittinger Champagne bavarois, almond crumble and mango*

**Wine pairing**

**69 € or 89 €**

## MELODY OF THE DAY

In 2 or 3 services (lunch menu)

**55 € or 65 €**

Served for the whole table.

### *Chef's appetizers*

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### *Antipasti of the day*

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### *Chef's suggestion*

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### *Sweet inspiration*

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### *Mignardises*

## LAST NOTE

### *Pasticceria – Dessert menu*

**Banana e cocco Bello 20,00 €**

*Coconut mousse, banana crumble and CBC ice cream*

**Fragole e rabarbaro 20,00 €**

*Variation around the strawberry and rhubarb*

**Champagne e mango 22,00 €**

*Champagne bavarois, almond crumble and mango*

**Come una crostata a limone 20,00 €**

*Like a lemon pie*

**Selezione di formaggi 26,00 €**

*Cheeses selection*

**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, Manon Saudemont, Vittorio Arianna, Chloe Denis, Rose-Marie Bonnet, Felice Casoria, Enzo Kulli, Ousmane N'Diaye, Abdoul Ly, Mamadou Bara Diop*



**MICHELIN**  
2023