

# Tasting Menu

## 120€

*served until 9:30 pm and for all guests at the table*

### Amuse-bouche

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### Tomato Cluster

burrata cheese, croquette of stracciatella cheese,  
basil ice cream

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### White Asparagus

blue lobster,  
citrus fruits tartar, verbena

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### Monkfish from « Dieppe »

ham from Sardinia, summer vegetables,  
veal juice flavored with vanilla from Madagascar

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### Duck from “Challans”

red fruits,  
tapioca soufflé

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### Selection of French Cheeses

refined by Hervé Mons, Meilleur Ouvrier de France 2000  
*(extra 25€ per person)*

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### Pre-Dessert

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### Apricots from “Provence”

“dulcey” chocolate mousse,  
rosemary soft biscuit

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### Mignardises

*Our Chef, Sergio Schoener, works with fresh seasonal products only,  
therefore some of the dishes can be modified or might not be available*

List of allergens is available on request

Origin of meat: France and Netherlands

Net rates, service and taxes included

*For all reservations please contact us by mail [restaurant@chateauenza.com](mailto:restaurant@chateauenza.com)  
or call us at +33 (0)4 93 41 12 24*