

Restaurant Gourmet

SERVED DURING LUNCH TIME

Menu du Château

3 dishes, 52€

Starter, Main course, Dessert

4 dishes, 62€

Starter, Fish, Meat, Dessert

Starters,

Green Peas

cream of pea, milk froth, low temperature cooked egg

Carrot from Nice hinterland

various textures

Mediterranean Sardine

crispness, slightly acid tomatoes

Main courses,

Fish

Octopus

"a la plancha", violet asparagus, croquette of clams, chorizo emulsion

Red Mullet

Potatoes "bouchon", seasonal mushrooms

Meat

Duck breast

"galette vonassienne", rhubarb chutney

Desserts,

Wild Strawberries

"mille-feuille" cake, vanilla whipped cream, rhubarb

Château Eza Cheesecake

passion fruit coulis, exotic sorbet

Black Chocolate

creamy « manjari » chocolate, exotic sorbet

*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@chateaeza.com

or call us at +33 (0)4 93 41 12 24

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La Carte

Starters

Tomato Cluster <i>burrata cheese, croquette os stracciatelle cheese, basil ice cream</i>	40€
“La Belle Niçoise” <i>Kamtchatka crab, lemon thyme, yuzu, zucchini flower, sweet pepper sorbet</i>	45€
White Asparagus <i>blue lobster, citrus fruits tartar, verbena</i>	55€
“Caviar d’Aquitaine” <i>blinis, toasts, muscovite condiments</i>	10€/gr

Fish

Mediterranean Denti <i>“Château Eza bouillabaisse style”</i>	51€
Yellowtail <i>saffron, “poivrade” artichokes, mussels, seafood</i>	57€
Grouper <i>ceps, fennel, vegetables “mille-feuille”, mushrooms mousse</i>	54€

Meat

Veal Sweetbread <i>various textures of carrots, potatoes</i>	56€
Poultry from “Bresse” <i>shellfish “conchiglie”, cuttlefish ink juice</i>	54€
Lamb <i>summer vegetables, roquette salad mayonnaise</i>	55€

Desserts

Wild Strawberries <i>“mille-feuille” cake, vanilla whipped cream, rhubarb</i>	23€
Château Eza Cheesecake <i>passion fruit coulis, exotic sorbet</i>	23€
Black Chocolate <i>creamy « manjari » chocolate, exotic sorbet</i>	23€

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