



CHÂTEAU EZA
— CÔTE D'AZUR —

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« Celui qui se perd dans sa passion
perd moins que celui qui perd sa passion »

Saint Augustin

Château Eza

La Carte

Starter

Mackerel	39 €
Flama-cooked, cucumber water flavoured with cardamon, Horseradish cream with mint oil	
Cœur de bœuf tomato	42 €
Mediterranean flavour	
Roasted octopus with satay	45 €
Corn cream with smocked whiskey	

Caviar

Caviar Impérial from Sologne	10€/gr
30gr ou 50gr, blinis et condiments	

Fish

Codfish	52 €
Confit with nori seaweed and shellfish, spinach gnocchis with lemon, Pistachio emulsion	
John Dory	55 €
Flower petals of zucchini, Shrimp and verbena broth	

*Our Chef, Justin Schmitt, working only with seasonal products,
some dishes may not be available or subject to be modified.*

Château Eza

La Carte

Meat

Poultry from l'Ardèche 52 €

Stuffed with spinach, girolles mushroom and hazelnut, confit potatoes,
Supreme sauce with agastache herb

Roasted pigeon 56 €

Buckwheat crumble, kohlrabi and nori seaweed,
Tonka bean juice

Cheese

Selection of French cheeses 25 €

Thomas Métin, master cheesemaker

Desserts

We ask our guest to choose the dessert in advance.

Lemon and mint freshness 25 €

Maple syrup emulsion

Fresh rhubarb 25 €

Elderflower and "mara des bois" strawberry

Chocolate Apurimac 25 €

Apurimac chocolate cream 72%, from Peru
Eucalyptus sorbet and cherry compote

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