

Château Eza

« Menu du Château »

SERVED EXCLUSIVELY FOR LUNCH

*Our Chef, Justin Schmitt, offer the « Menu du Château »
on 3 services (starter, main course, dessert) for 70€ per person, excluding beverages.*

To start,

Mackerel

*Flama-cooked, cucumber water flavoured with cardamon,
Horseradish cream with mint oil*

Cœur de bœuf tomato

Mediterranean flavour

To continue,

Fish

Codfish

*Confit with nori seaweed and shellfish, spinach gnocchis with lemon
Pistachio emulsion*

Meat

Poultry from l'Ardèche

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

To finish,

Lemon and mint freshness

Maple syrup emulsion

Fresh rhubarb

Elderflower and Mara des bois strawberry

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