

# Château Eza

## « Embruns de Méditerranée »

SERVED EXCLUSIVELY FOR DINNER

*140€ per person, excluding beverages.  
Served until 09:00 pm and for all guest at the table.*

### **The rock ... around the Mediterranean Sea**

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#### **Mackerel**

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

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#### **Roasted octopus**

Corn cream with smocked whiskey

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#### **Langoustine**

Roasted,  
Baeri caviar, condiments

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#### **John Dory**

Flower petals of zucchini,  
Shrimp and verbena broth

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#### **Selection of French cheeses**

Thomas Métin, master cheesemaker  
*(extra charge of 25€ per person)*

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#### **Cucumber emerald, mint and vanilla**

Cottage cheese sorbet, yuzu granita

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#### **Fresh rhubarb**

Elderflower and Mara des bois strawberry

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#### **Mignardises**

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