



CHÂTEAU EZA

— CÔTE D'AZUR —

MEDITERRANEAN CUISINE
À LA CARTE



La Carte

Starter

Mackerel - 39€ -

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

Coeur de boeuf 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

Coldfish - 52€ -

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

John Dory - 55€ -

Flower petals of zucchini, Schrimp and verbena broth



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



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 cheery compote



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



CHÂTEAU EZA
— CÔTE D'AZUR —

*For more information,
please contact us:*

Château Eza

restaurant@chateaueza.com

TL. + 33 4 93 41 12 24