

Château Eza

La Carte

Starter

Pumpkin gnocchis with squid	44 €
Vegetal juice with prawns enriched with truffle	
Sardine filet with anise spices	42 €
Fennel and peanut	
Roasted octopus with satay	45 €
Corn cream with smoked whiskey	

Caviar

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

Fish

Codfish with chorizo and mussels infused with smoked paprika	55 €
Inspired sauce with paella flavor	
Scallops with coral	69 €
Winter cabbage, bard's juice with yuzu cider	

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

Allergy card available on request
Origin of meat and fish: France
Net prices, service and taxes included

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La Carte

Meat

- Supreme of roasted pigeon** 58 €
Confit thigh, mushroom cream infused with smoked whisky
- Roasted veal sweetbread with confit lemon** 69 €
Jerusalem artichokes

Cheese

- Selection of French cheeses** 25 €
Thomas Métin, master cheesemaker

Desserts

*By Marc-Antoine Lebacq, our pastry Chef
We advise you to choose your dessert in advance.*

- Pear and rosemary roasted with honey** 25 €
Ricotta cheese cream and date caramel with pollen sorbet
- Citrus transparency** 25 €
Pistachio biscuit with vanilla cream and tangy sorbet
- Soft chocolate notes** 25 €
Rich cocoa texture, hazelnut praline infused with coriander,
Sorbet with cocoa nibs

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