



CHÂTEAU EZA
— CÔTE D'AZUR —

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

Saint Augustin

Château Eza

La Carte

Starter

Green asparagus from Provence with crab Grapefruit condiment and kalamansi sabayon	44 €
Flame cooked mackerel Cauliflower with vanilla and glazed beetroots with shiso	42 €
Roasted octopus with satay Corn cream with smoked whiskey	45 €

Caviar

Caviar Impérial from “Sologne” 30gr ou 50gr, blinis and condiments	10€/gr
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Fish

Codfish with chorizo and mussels infused with smoked paprika Inspired sauce with paella flavor	55 €
Dentex fish Capucine flower, artichoke gnocchi et cocoa malt	69 €

*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

Château Eza

La Carte

Meat

Roasted lamb with black lemon and zaatar Green peas and nepeta juice	58 €
Roasted veal sweetbread with confit lemon Jerusalem artichokes	69 €

Cheese

Selection of French cheeses Thomas Métin, master cheesemaker	25 €
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Desserts

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

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

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