



**CHÂTEAU EZA**  
CÔTE D'AZUR

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

Saint Augustin

# Château Eza

## La Carte

### Starter

<b>Green asparagus from Provence</b> Goat cheese cream with elderflower	<b>44 €</b>
<b>Matured mackerel</b> Beetroots make like charcuterie and flower of black currant pepper	<b>42 €</b>
<b>Roasted octopus with satay</b> Corn cream with smocked whiskey	<b>45 €</b>

### Caviar

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

<b>Codfish with nori seaweed</b> Green peas and shellfish with geranium	<b>55 €</b>
<b>Turbot fish with skipjack tuna butter</b> Vegetal ravioli of cabbage, Shrimps juice with herbs oil	<b>65 €</b>

*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

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|--|-------------|
| <b>Roasted veal filet with Colonatta pork</b><br>Carrots confit with wild cumin, Tonka beans juice                                 | <b>60 €</b> |
| <b>Suckling pig with wild garlic and nutmeg</b><br>Fondants potatoes with capers and pistachio,<br>Agnolotti with lemon balm broth | <b>55 €</b> |

### Cheese

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| <b>Selection of French cheeses</b><br>Thomas Métin, master cheesemaker | <b>25 €</b> |
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### Desserts

*By Joséphine Lutz, our pastry Chef*  
*We advise you to choose your dessert in advance.*

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|---|-------------|
| <b>Lemon and hazelnut from Piedmont sphere</b><br>Taïnor chocolate cream and basil sorbet | <b>25 €</b> |
| <b>Rice pudding with matcha</b><br>Raspberries and tarragon sorbet                        | <b>25 €</b> |
| <b>Rhubarb infused with elderflower</b><br>Blooming water with hibiscus petals            | <b>25 €</b> |

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