

Château Eza

La Carte

Starter

Green asparagus from Provence with crab Grapefruit condiment and kalamansi sabayon	49 €
Flame cooked mackerel Cauliflower with vanilla and glazed beetroots with shiso	47 €
Roasted octopus with satay Corn cream with smoked whiskey	50 €

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	65 €
Dentex fish Capucine flower, artichoke gnocchi et cocoa malt	72 €

*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

Roasted lamb with black lemon and zaatar	68 €
Green peas and nepeta juice	
Roasted veal sweetbread with confit lemon	75 €
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.*

A floral sun composition	25 €
Silky sunflower seed praline and cardamom frozen yogurt	
Delicately poached rhubarb	25 €
In a strawberry infusion scented with elderflower	
Soft chocolate notes	25 €
Rich cocoa texture, hazelnut praline infused with coriander, Sorbent with cocoa nibs	

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