

# Château Eza

## La Carte

### Starter

<b>Tomato Arlequin infused with basil and sardine</b>	<b>49 €</b>
Tomato water infused with grilled fishbones	
<b>Flame cooked mackerel</b>	<b>47 €</b>
Cauliflower with vanilla and glazed beetroots with shiso	
<b>Roasted octopus with satay</b>	<b>50 €</b>
Corn cream with smoked whiskey	

### Caviar

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

### Fish

<b>Codfish with chorizo and mussels infused with smoked paprika</b>	<b>65 €</b>
Inspired sauce with paella flavor	
<b>Dentex fish</b>	<b>72 €</b>
Capucine flower, artichoke gnocchi et cocoa malt	

*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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### Meat

<b>Roasted lamb with black lemon and zaatar</b> Green peas and nepeta juice	<b>68 €</b>
<b>Roasted veal sweetbread with confit lemon</b> Jerusalem artichokes	<b>75 €</b>

### Cheese

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

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

<b>A floral sun composition</b> Silky sunflower seed praline and cardamom frozen yogurt	<b>25 €</b>
<b>Delicately poached rhubarb</b> In a strawberry infusion scented with elderflower	<b>25 €</b>
<b>Cherries from Burlat with sesame</b> Chocolate cream and ice-cream infused with fire tree	<b>25 €</b>

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