



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

Natural porcini mushroom	49 €
Pine morel mushrooms with liquorish	
Wild trout from Cian, rubbed with citrus and vadouvan	50 €
Fermented turnip water, vibrant young herbs	
New version of « tarte tatin » of celery	45 €
Emulsified butter infused with meadowsweet	

Caviar

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

Fish

Monkfish with nori seaweed	65 €
Girolle mushroom infused with yellow wine and grey shrimps	
Red mullet fish from Mediterranean Sea cooked in cocoa crust	75 €
Jerusalem artichokes, Shellfish sauce	

*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

Duck from Dombes with juniper berry 70 €
Beetroots with stuffed Swiss chard

Roasted veal sweetbread 75 €
Fermented kohlrabi with fir tree and nori seaweed
Marmalade of blueberry with gentian

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.

Fig and grape 25 €

In spirit of Irish Coffee 25 €
Chocolate cream with 70%, green coffee and whisky
Chicory emulsion

Cazette hazelnut crisps 25 €
Reine-Claude plum shavings with subtle notes of kombu seaweed

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