

Château Eza

La Carte

Starter

Pumpkin gnocchis with squid	44 €
Vegetal juice with prawns enriched with truffle	
Sardine filet with anise spices	42 €
Fennel and peanut	
Roasted octopus with satay	45 €
Corn cream with smocked whiskey	

Caviar

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

Fish

Codfish with Swiss chard	55 €
Artichokes with nori seaweed and plum vinegar	
Vadouvan spices juice	
John Dory	69 €
Wrap with zucchini flower	
Glazed with shrimp juice and verbena	

*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

Supreme of roasted pigeon Confit thigh, mushroom cream infused with smoked whisky	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 Joséphine Lutz, our pastry Chef
We advise you to choose your dessert in advance.

Petals of fermented cocoa from Brazil Passion fruit and shiso	25 €
Rice pudding with matcha Raspberries and tarragon sorbet	25 €
Fig from Solliès Pistachio, sorbet of sweet almond syrup and lemon thyme	25 €

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