



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

Calamari tagliatelle Citrus broth and basil	39 €
Vegetal ravioli of crab and pear Celery juice infused with smoked bacon, coriander	42 €
Roasted octopus with satay Corn cream with smocked whiskey	45 €

Caviar

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

Confit codfish with vadouvan spices Cauliflower with pistachio and kumquat Butter with clementine and Chartreuse liquor	52 €
Roasted scallops Candied Jerusalem artichokes, shrimp juice	59 €
Black truffle extra (5 gr)	25 €

*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

Roasted pigeon with cocoa crumble	55 €
Beetroots tatin and sweet potatoes cream	
Roasted veal sweetbread with black truffle	65 €
Stuffed salsify and parsley roots, meadowsweet juice	

Cheese

Selection of French cheeses	25 €
Thomas Métin, master cheesemaker	

Desserts

We advise you to choose your dessert in advance.

Chocolate sweetness	25 €
Chocolate and cascara biscuit, coffee cream and milk mousse	
Banana	25 €
Crunchy peanut biscuit and lime sorbet	
Mandarin soufflé (20 minutes waiting)	25 €
Clementine confit and citrus fruit sorbet	

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