

Château Eza

La Carte

Starter

Vegetal ravioli with celeri	42 €
Salty coconut milk with pistachio from Bronte	
Matured mackerel	44 €
Beetroots make like charcuterie and flower of black currant pepper	
Roasted octopus with satay	45 €
Corn cream with smoked whiskey	

Caviar

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

Fish

Roasted scallops	52 €
Watercress and leek refresh with oyster tartare, Roasted barbs juice with coral	
Sole fish	59 €
Mussels with vadouvan spices, Confit butternut with shiso leaves	

*Our Chef, Justin Schmitt, working only with seasonal products,
some dishes may not be available or subject to be modified.*

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La Carte

Meat

- Roasted pigeon with cocoa crumble** 55 €
Beetroots tatin and sweet potatoes cream
- Lamb with black lemon from Iran** 65 €
Salsify stuffed with lamb sweetbread, date paste,
Lamb juice with mint and kumquat

Cheese

- Selection of French cheeses** 25 €
Thomas Métin, master cheesemaker

Desserts

*By Joséphine Lutz, our pastry Chef
We advise you to choose your dessert in advance.*

- Lemon and hazelnut from Piemont sphere** 25 €
Taïnori chocolate cream and basil sorbet
- Hint of winter** 25 €
Honey cream, lavender and mandarine, chesnut cloud,
Lavender and mandarine sorbet
- Intensely hazelnut** 25 €
Gianduja cloud, Piemont streusel,
Cream and hazelnut ice-cream

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