



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

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 smoked whiskey	

Caviar

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

Fish

Codfish with chorizo and mussels infused with smoked paprika	55 €
Inspired sauce with paella flavor	
Scallops with coral	69 €
Winter cabbage, bard's juice with yuzu cider	

*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

Supreme of roasted pigeon	58 €
Confit thigh, mushroom cream infused with smoked whisky	
Roasted veal sweetbread with confit lemon	69 €
Jerusalem artichokes	

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.

Persimmon like calisson	25 €
A sweet Provencal meeting	
Citrus transparency	25 €
Pistachio biscuit with vanilla cream and tangy sorbet	
Soft chocolate notes	25 €
Rich cocoa texture, hazelnut praline infused with coriander, Sorbet with cocoa nibs	

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