



**CHÂTEAU EZA**  
— CÔTE D'AZUR —

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« Celui qui se perd dans sa passion  
perd moins que celui qui perd sa passion »

Saint Augustin

# Château Eza

## La Carte

### Starter

<b>Beef tomato from Nice with condiments</b>	<b>39 €</b>
Sweet lovage, creamy tomato illusion...	
<b>Mackerel with vanilla and kohlrabi cabbage with nori seaweed</b>	<b>42 €</b>
Cabbage milk with buckwheat tea. Summer jasmin.	
<b>Roasted octopus with satay</b>	<b>45 €</b>
Corn cream with smocked whiskey	

### Caviar

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

### Fish

<b>Confit codfish with vadouvan spices</b>	<b>52 €</b>
Cauliflower with pistachio and kumquat Butter with clementine and Chartreuse liquor	
<b>John Dory</b>	<b>59 €</b>
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.*

# Château Eza

## La Carte

### Meat

<b>Roasted pigeon with cocoa crumble</b>	<b>55 €</b>
Beetroots tatin and sweet potatoes cream	
<b>Roasted veal sweetbread</b>	<b>65 €</b>
Rhubarb and white asparagus, elderflower	

### Cheese

<b>Selection of French cheeses</b>	<b>25 €</b>
Thomas Métin, master cheesemaker	

### Desserts

*We advise you to choose your dessert in advance.*

<b>Manjari chocolate</b>	<b>25 €</b>
Chocolate cream, tapioca pearl, coconut and Cimes pepper	
<b>Banana</b>	<b>25 €</b>
Crunchy peanut biscuit and lime sorbet	
<b>Summer symphony</b>	<b>25 €</b>
Peach and apricot with marigold and hibiscus flower Sorrel coulis	

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Allergy card available on request  
Origin of meat and fish: France  
Net prices, service and taxes included