



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

Green Asparagus from Provence	39 €
Aloe vera with lemon, Wild garlic sabayon	
Vegetal ravioli of crab and pear	42 €
Celery juice infused with smoked bacon, coriander	
Roasted octopus with satay	45 €
Corn cream with smocked whiskey	

Caviar

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

Fish

Confit codfish with vadouvan spices	52 €
Cauliflower with pistachio and kumquat Butter with clementine and Chartreuse liquor	
Dentex Fish	59 €
Capucine flower emulsion, artichoke flower and cocoa's malt cream	

*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

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

Cheese

Selection of French cheeses	25 €
Thomas Métin, master cheesemaker	

Desserts

We advise you to choose your dessert in advance.

Manjari chocolate	25 €
Chocolate cream, tapioca pearl, coconut and Cimes pepper	
Banana	25 €
Crunchy peanut biscuit and lime sorbet	
Mandarin soufflé <i>(20 minutes waiting)</i>	25 €
Clementine confit and citrus fruit sorbet	

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