

Château Eza

La Carte

Starter

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|-------------------------------------------------|-------------|
| 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 smocked whiskey | |

Fish

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|-----------------------------------------------|-------------|
| Codfish with Swiss chard | 55 € |
| Artichokes with nori seaweed and plum vinegar | |
| Vadouvan spices juice | |
| 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

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La Carte

Meat

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

Cheese

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|------------------------------------|-------------|
| 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.

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|---------------------------------------------------------|-------------|
| Petals of fermented cocoa from Brazil | 25 € |
| Passion fruit and shiso | |
| Rice pudding with matcha | 25 € |
| Raspberries and tarragon sorbet | |
| Fig from Solliès | 25 € |
| Pistachio, sorbet of sweet almond syrup and lemon thyme | |

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