



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

MEDITERRANEAN CUISINE A LA CARTE

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



Starter

The combination of beets and haddock	39 €
Calamari tagliatelle Candied cedrat, citrus broth	42 €
Roasted octopus with satay Corn cream with smocked whiskey	45 €

Caviar

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

Poached Cod fish Confit Chinese artichokes with smoked butter, puffed leeks Shellfish emulsion with Nasturtium leaf	52 €
Roasted scallops Candied Jerusalem artichokes, shrimp juice	59 €
Black truffle extra (5 gr)	25 €

Meat

Saddle of lamb from “Alpilles”	55 €
Celery and apple, lemon seaweed jam, chestnut tartlet	
Roasted veal sweetbread	59 €
With lemon, cabbage and black sesame Meadowsweet juice	

Cheese

Selection of French cheeses	25 €
Thomas Métin, master cheesemaker	

Desserts

*Ludovic Gambini, our Pastry Chef.
We advise you to choose your dessert in advance.*

Chocolate sweetness	25 €
100% from “Indonesia”	
Wood-scented pears	25 €
Pear baked in Timut pepper crust and pine needles	
Mulled wine...	25 €
Crunchy meringue, Christmas spices, Grapes and citrus fruits	



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For more information,
please contact us :

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