

Christmas Eve Menu

Dinner on December, 24th 2025

The Rock ... around the Mediterranean Sea

*Semi-cooked foie gras with sangria,
gingerbread jelly*

*Organic egg cooked to perfection,
Jerusalem artichoke emulsion with toasted hazelnuts*

*Scallops with coral cooked in reduction,
cider and yuzu milk emulsion*

*Roasted organic guinea fowl supreme,
corn and sot-l'y-laisse,
cooked with black truffle Melanosporum*

*Honey and clementine cremeux,
candied lemon from Nice with wild fennel*

*Chocolate snowflake,
with flavors of morello cherry and tarragon*

Mignardises

190€ per person, excluding beverages.

Information & reservation : restaurant@chateau@eza.com or at +33 4 93 41 12 24

Allergy card available on request, origin of meat and fish: France

Net prices, service and taxes included

