

Christmas Menu

Lunch on December, 25th 2025



Amuse bouche

Pumpkin gnocchi with squid lace,
iodized vegetable extraction jus,
enriched with truffle

Pearl-like cod,
vegetable expression around cabbage,
Champagne marinière emulsion

Roasted pigeon supreme,
seasoned confit leg,
served with a consommé,
smoky mushroom crèmeux

Apple with shiso leaf,
bergamot lemon sorbet

Delicate chestnut mousse,
hazelnut crumble biscuit,
frozen milky kumquat delight

Mignardises

150€ 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