



CHÂTEAU EZA  
— CÔTE D'AZUR —

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DESGUSTATION MENU  
**DINNER**



# *Embruns de Méditerranée*

**The rock...around the Mediterranean Sea**

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## **Mackerel**

Flama-cooked, cucumber water flavoured  
with cardamon, Horseradish cream with  
mint oil

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## **Roasted Octopus**

Corn cream with smocked whiskey

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## **Langoustine**

Roasted, Baeri caviar, condiments

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## **John Dory**

Flower petals of zucchini, Schrimp and  
verbena broth

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## **Selection of French Cheeses**

Thomas Métin, master cheesemaker  
(extra charge of 25€ per person)

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## **Cucumber emerald, mint and vanilla**

Cottage cheese sorbet, yuzu granita

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## **Fresh rhubarb**

Elderflower and Mara des bois strawberry

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## **Mignardises**

*140€ per person, excluding beverages.*

*Served until 09:00 pm and for all guest at the table.*

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





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*For more information,  
please contact us:*

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