



CHÂTEAU EZA  
— CÔTE D'AZUR —

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# Easter Menu

Lunch on March 31st and April 1st

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## Amuse Bouche

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## Asparagus

*with stuffed morels and œuf parfait*

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## Cod confit with vadouvan spices

*young cabbage shoots,  
with a kumquat and pistachio paste,  
butter emulsified with chartreuse and clementine*

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## Saddle of lamb

*roasted with sage butter,  
creamy peas with basil oil,  
emulsified black garlic potato*

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## Easter “Mouna”

*toasted brioche,  
orange blossom cream,  
star anise ice cream*

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## Mignardises

120€ per person, excluding beverages

information & reservation by email : [restaurant@chateaeza.com](mailto:restaurant@chateaeza.com) or by phone +33 4 93 41 12 24