



CHÂTEAU EZA
— CÔTE D'AZUR —

Grand Prix Menu

Dinners on May 23th, 24th, 25th and 26th 2024

Amuse Bouche

Crab and avocado velouté

Madagascar caviar,
tangy green kiwi juice

Lobster in a reinterpretation of celery remoulade

winter truffles

Cod confit with vadouvan spices

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

Golden veal fillet

lobster sauce with elderflower,
fermented shallot,
creamy peas with tagetes leaf and cherry

Prémisse sucrée

Strawberry and verbena Pavlova

verbena meringue,
wild strawberry sorbet and fresh local strawberries

Mignardises

250€ per person, excluding beverages.

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