



CHÂTEAU EZA
— CÔTE D'AZUR —

DESGUSTATION MENU
LUNCH

Menu du Château



To start,

Mackerel

Flame-cooked, cucumber water flavoured with cardamom, Horseradish cream with mint oil

Coeur de boeuf tomato Mediterranean flavour



To continue,

Coldfish

Confit with nori seaweed and shellfish, spinach gnocchis with lemon Pistachio emulsion

Poultry from l'Ardèche

Stuffed with spinach, girolles mushroom and hazelnut, confit potatoes Supreme sauce with Agastache herb

To finish,

Lemon and mint freshness Maple syrup emulsion

Fresh rhubarb

Elderflower and Mara des bois strawberry



70€ per person, excluding beverages.

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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