

Château Eza

« Embruns de Méditerranée »

SERVED EXCLUSIVELY FOR DINNER

*180€ per person, excluding beverages.
Served until 09:00 pm and for all guest at the table.*

The rock ... around the Mediterranean Sea

Sardine filet with anise spices

Fennel and peanuts

Roasted octopus with satay

Corn cream with smoked whiskey

Abalone cooked in roasted butter

Creamy cauliflower, buttermilk emulsion

Scallops with coral

Winter cabbage,
Bard's juice with cider of yuzu

Selection of French cheeses

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

Frozen coconut cushion with tangy Menton lemon

Crispy nori and caviar pearls

Kombu parfait

Banana caramel with black and white sesame
Rice vinegar sorbet

Mignardises

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