



CHÂTEAU EZA
— CÔTE D'AZUR —

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« Celui qui se perd dans sa passion
perd moins que celui qui perd sa passion »

Saint Augustin

« Embruns de Méditerranée »

SERVED EXCLUSIVELY FOR DINNER

200€ per person, excluding beverages.

Roasted octopus with satay

Corn cream with smoked whiskey

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## **Arlequin tomato with basil and sardine**

Tomato water infused with grilled fishbone

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Wild trout from Cian, rubbed with citrus and vadouvan

Fermented turnip water, vibrant young herbs

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## **Yellowtail fish from Méditerranée cooked on binchotan**

Glazed with crustacean,

Apricot coulis with green beans with verbena

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Sole fish stuffed with mussels

Zucchini like flower,

Delicacy of marigold

~~~ ♦ ~~~

## **Selection of french cheeses**

From Thomas Métin, master cheesemaker

*(extra charge of 25€ per person)*

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Frozen coconut cushion with tangy Menton lemon

Crispy nori and caviar pearls

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## **Cazette hazelnut crisps**

Reine-Claude plum shavings with subtle notes of kombu seaweed

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Mignardises

Our Chef, Justin Schmitt, working only with seasonal products,

Some dishes may not be available or subject to be modified

Allergy card available on request

Origin of meat and fish : France

Net prices, service and taxes included

« Les Agapes Iodées »

SERVED EXCLUSIVELY FOR DINNER

250€ per person, excluding beverages.

Roasted octopus with satay

Corn cream with smoked whiskey

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## **Wild trout from Cian, rubbed with citrus and vadouvan**

Fermented turnip water, vibrant young herbs

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New version of « tarte tatin » of celery

Emulsified butter infused with meadowsweet

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## **Yellowtail fish from Méditerranée cooked on binchotan**

Glazed with crustacean,

Apricot coulis with green beans with verbenas

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Sole fish stuffed with mussels

Zucchini like flower,

Delicacy of marigold

~~~ ♦ ~~~

## **Refreshing interlude**

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Roasted veal sweetbread

Fermented kohlrabi with fir tree and nori seaweed

Marmelade of blueberry with gentian

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## **Selection of french cheeses**

Thomas Métin, master cheesemaker

*(extra of 25€ per person)*

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Traditional Niçoise Swiss chard pie

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## **Cazette hazelnut crisps**

Reine-Claude plum shavings with subtle notes of kombu seaweed

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Mignardises

*Notre Chef, Justin Schmitt, travaillant avec des produits de qualité et au fil des saisons,
certains plats peuvent être susceptibles de ne pas être présents ou d'être modifiés.*

Carte allergène disponible sur demande
Origines des viandes et poissons : France
Prix nets, service et taxes compris