



**CHÂTEAU EZA**

— CÔTE D'AZUR —

*40<sup>th</sup> Anniversary*

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

Saint Augustin

# 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**

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#### **Flame cooked mackerel**

Cauliflower with vanilla, beetroot with shiso

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#### **Roasted octopus with satay**

Corn cream with smoked whiskey

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#### **Asparagus and langoustine**

Kalamansi emulsion with crustaceans

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#### **Dentex fish**

Capucine flower,

Artichoke gnocchis et cocoa malt

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#### **Selection of French cheeses**

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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#### **Kombu parfait**

Banana caramel with black and white sesame

Rice vinegar sorbet

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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