



CHÂTEAU EZA

— CÔTE D'AZUR —

40th 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 09:30 pm and for all guest at the table.

The rock ... around the Mediterranean Sea

Matured mackerel

Beetroot make like vegetal charcuterie,

Flower of blackcurrant pepper

Roasted octopus with satay

Corn cream with smocked whiskey

Lobster cooked in binchotan

Green peas with pistachio and rhubarb,

Elderflower sauce

Turbot fish with skipjack tuna butter

Vegetal ravioli of cabbage,

Shrimps juice with herb oil

Selection of French cheeses

Thomas Métin, master cheesemaker

(extra charge of 25€ per person)

Look alike shell

Rice pudding with matcha

Raspberries and tarragon sorbet

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