

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.

Roasted octopus with satay

Corn cream with smoked whiskey

Arlequin tomato with basil and sardine

Tomato water infused with grilled fishbone

Flame cooked mackerel

Cauliflower with vanilla, beetroot with shiso

Asparagus and langoustine

Kalamansi emulsion with crustaceans

Dentex fish

Capucine flower,

Artichoke gnocchis et cocoa malt

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

Cherries from Burlat with sesame

Chocolate cream, seaweed 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