

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

John Dory

Wrap with zucchini flower,

Glazed with shrimp juice and verbena

Selection of French cheeses

Thomas Métin, master cheesemaker

(extra charge of 25€ per person)

Strawberry and buckwheat

Emulsion of aloe vera and nori seaweed

Pebble from Nice

Memories of a sunny beach day

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