

# 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**

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#### **Sardine filet with anise spices**

Fennel and peanuts

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

Corn cream with smoked whiskey

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#### **Amberjack from Mediterranean sea in binchotan**

Glazed with lobster juice

Apricot and confit beans, kalamansi juice

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#### **John Dory**

Wrap with zucchini flower,

Glazed with shrimp juice and verbena

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

Thomas Métin, master cheesemaker

*(extra charge of 25€ per person)*

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#### **Breeze along the coast**

Tangy pear

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#### **Pebble from Nice**

Memories of a sunny beach day

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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