

# Château Eza

## « Embruns de Méditerranée »

SERVED EXCLUSIVELY FOR DINNER

*160€ 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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#### **Matured mackerel**

Beetroot make like vegetal charcuterie,

Flower of blackcurrant pepper

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

Corn cream with smocked whiskey

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#### **Abalone cooked in roasted butter**

Creamy coliflower, buttermilk emulsion

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#### **Sole fish**

Mussels with vadouvan spices,

Confit butternut with shiso leaves

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

Thomas Métin, master cheesemaker

*(extra charge of 25€ per person)*

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#### **Zephyr of pumkins with vanilla**

Coconut and combawa sorbet

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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