

# Château Eza

## « Embruns de Méditerranée »

SERVED EXCLUSIVELY FOR DINNER

*180€ 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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#### **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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#### **Abalone cooked in roasted butter**

Creamy cauliflower, buttermilk emulsion

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#### **Scallops with coral**

Winter cabbage,

Bard's juice with cider of yuzu

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

Thomas Métin, master cheesemaker

*(extra charge of 25€ per person)*

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#### **Lemon and yuzu pebble**

Kombu seaweed ice-cream

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#### **Dual chocolate cream**

Chocolate and buckwheat biscuit,

Nori seaweed caramel, sea-salted olive oil sorbet

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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