



**CHÂTEAU EZA**

— CÔTE D'AZUR —

*40<sup>th</sup> Anniversary*

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« Celui qui se perd dans sa passion  
perd moins que celui qui perd sa passion »

Saint Augustin

# Château Eza

## « Embruns de Méditerranée »

SERVED EXCLUSIVELY FOR DINNER

*160€ 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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#### **Mackerel with vanilla and kohlrabi cabbage with nori seaweed**

Cabbage milk with buckwheat tea, summer jasmin

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

Corn cream with smoked whiskey

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#### **Lobster**

Glazed with peach, avocado and peach ravioli with fir tree vinegar,  
Langoustine's head sabayon

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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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#### **Cucumber emerald with mint**

Kiwi with dill, lemon and criste seaweed 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