



CHÂTEAU EZA

— CÔTE D'AZUR —

40th Anniversary

* * * * *



CHÂTEAU EZA

— CÔTE D'AZUR —

* * * * *

« 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 09:00 pm and for all guest at the table.

The rock ... around the Mediterranean Sea

Calamari tagliatelle

Citrus broth and basil

Roasted octopus with satay

Corn cream with smoked whiskey

Langoustine

Caviar from Madagascar, langoustine cream infused with tonka bean

Roasted scallops

Candied Jerusalem artichokes

Shrimps juice

Selection of French cheeses

Thomas Métin, master cheesemaker

(extra charge of 25€ per person)

Brittany flan

Seaweed syrup

Citrus fruit garden

Lime, lemon and yuzu variation

Seaweed powder, fresh herbs and olive oil

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