



# CHÂTEAU EZA

— CÔTE D'AZUR —

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

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**CHÂTEAU EZA**  
— CÔTE D'AZUR —

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

### **The rock ... around the Mediterranean Sea**

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#### **Vegetal ravioli of crab and pear**

Celery juice infused with smoked bacon, coriander

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

Corn cream with smocked whiskey

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#### **Langoustine**

Caviar from Madagascar, langoustine cream infused with tonka bean

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#### **Dentex Fish**

Capucine flower emulsion, artichoke flower and cocoa's malt cream

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

Thomas Métin, master cheesemaker

*(extra charge of 25€ per person)*

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#### **Rice pudding**

Vanilla and seaweed ice cream

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#### **Citrus fruit garden**

Lime, lemon and yuzu variation

Seaweed powder, fresh herbs and olive oil

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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