



CHÂTEAU EZA

— CÔTE D'AZUR —

40th 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 UNTIL 9:30PM

160€ per person, excluding beverages.

The rock ... around the Mediterranean Sea

Mackerel with vadouvan and maritime plants

Potatoes with nori, green beans, fish bone on the rock

Roasted octopus with satay

Corn cream with smoked whiskey

Red mullet

Artistic denunciation of ocean pollution and overfishing

John Dory

Flower petals of zucchini

Shrimps and verbena broth

Selection of French cheeses

Thomas Métin, master cheesemaker

(extra charge of 25€ per person)

Spirulina

Aloe vera and yuzu

Cucumber Emerald with mint

Seaweed sorbet

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