

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

Sardine filet with anise spices

Fennel and peanuts

Roasted octopus with satay

Corn cream with smocked whiskey

Chef's vision

Scallops with coral

Winter cabbage,

Bard's juice with cider of yuzu

Selection of French cheeses

Thomas Métin, master cheesemaker

(extra charge of 25€ per person)

Breeze along the coast

Tangy pear

Pebble from Nice

Memories of a sunny beach day

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