



CHÂTEAU EZA
— CÔTE D'AZUR —



**TASTING MENU
DINNER**

Embruns de Méditerranée

SERVED EXCLUSIVELY FOR DINNER

*140€ per person, excluding beverages.
Served until 09:00 pm and for all guest at the table.*

The rock ... around the Mediterranean Sea

Calamari tagliatelle

Candied cedrat, citrus broth

Roasted octopus with satay

Corn cream with smocked whiskey

Langoustine

Caviar from “Madagascar”, creamy champagne sauce,
Kumquat

Roasted scallops

Candied Jerusalem artichokes,
Shrimp juice

Selection of French cheeses

Thomas Métin, master cheesemaker
(extra charge of 25€ per person)

Ludovic Gambini, our Pastry Chef

Seaweed foam

Granny Smith apple, yuzu, manzana jelly

Marine criste

Crunchy meringue, samphire and tangerine cream

Mignardises

*Our Chef, Justin Schmitt, working only with seasonal products,
some dishes may not be available or subject to be modified.*



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For more information,
please contact us :

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