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

« Embruns de Méditerranée »

SERVED EXCLUISIVELY FOR DINNER

200€ per person, excluding beverages for all guest at the table until 9 :00pm

Roasted octopus with satay

Corn cream with smoked whiskey

∿∿∿ ✦ ∿∿∿

Wild trout from Cian, rubbed with citrus and vadouvan

Fermented turnip water, vibrant young herbs

∿∿∿ ✦ ∿∿∿

New version of « tarte tatin » of celery

Emulsified butter infused with meadowsweet

∿∿∿ ✦ ∿∿∿

Langoustine cooked on binchotan

Glazed with crustacean and porcini mushroom

∿∿∿ ✦ ∿∿∿

Monkfish and nori seaweed

Girolle mushroom infused with yellow wine et grey prawn

∿∿∿ ✦ ∿∿∿

Selection of french cheeses

From Thomas Métin, master cheesemaker

(extra charge of 25€ per person)

∿∿∿ ✦ ∿∿∿

Frozen coconut cushion with tangy Menton lemon

Crispy nori and caviar pearls

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Caramelized quince petals

Grapefruit with Centifolia rose and geranium

∿∿∿ ✦ ∿∿∿

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