

Château Eza

« Menu du Château »

SERVED EXCLUSIVELY FOR LUNCH

*Our Chef, Justin Schmitt, offer the « Menu du Château »
3 services (starter, fish or meat, dessert) for 85€
4 services (starter, fish, meat, dessert) for 110€ until 1:30pm*

To start,

Sardine filet with anise spices

Fennel and peanuts

Pumpkin gnocchis with squid

Vegetal juice with prawns enriched with truffle

To continue,

Fish

Codfish with chorizo and mussels with smoked paprika

Inspired sauce with paella flavor

Meat

Supreme of roasted pigeon

Confit thigh, mushroom cream infused with smocked whisky

To finish,

Pear and rosemary roasted with honey

Ricotta cheese cream with date caramel, pollen sorbet

Citrus transparency

Pistachio biscuit with vanilla cream and tangy sorbet

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