

Château Eza

« Menu du Château »

SERVED EXCLUSIVELY FOR LUNCH

*Our Chef, Justin Schmitt, offer the « Menu du Château »
on 3 services (starter, main course, dessert) for 79€ per person, excluding beverages.*

To start,

Vegetal ravioli of crab and pear

Celery juice infused with smoked bacon, coriander

Calamari tagliatelle

Citrus broth and basil

To continue,

Fish

Confit codfish

Cauliflower with kumquat and pistachio

Butter with clementine and Chartreuse liquor

Meat

Roasted pigeon with cocoa crumble

Beetroots tatin and sweet potato cream

To finish,

Chocolate sweetness

Chocolate and cascara biscuit, coffee cream and milk mousse

Banana

Crunchy peanut biscuit with lime sorbet

*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