Château Eza

« Menu du Château »

SERVED EXCLUSIVELY FOR LUNCH

Our Chef, Justin Schmitt, offer the « Menu du Château »
3 services for 90€

To start,

Pumpkin gnocchis with squid
Vegetal juice with prawns enriched with truffle

Wild trout from Cian, rubbed with citrus and vadouvan
Fermented turnip water, vibrant young herbs

To continue,

Fish

Monkfish with nori seaweed
Girolle mushroom infused with yellow wine and grey shrimps

Meat

Duck from Dombes with juniper berry
Beetroots with stuffed Swiss chard

To finish,

Beneath autumn leaves
Delicate squash and chesnut mousse with hay ice-cream

Caramelized quince petals
Grapefruit with centifolia rose and geranium

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