

# 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

#### **Green Asparagus from Provence**

Aloe vera with lemon,  
Wild garlic sabayon

### ***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,***

#### **Manjari chocolate**

Chocolate cream, tapioca, coconut and Cimes pepper

#### **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.*