

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,

Roasted octopus with satay

Corn cream with smoked whiskey

Farmer egg

Parsley polenta, seasonal mushrooms water

To continue,

Fish

Monkfish

Cooked with fig leaf, parmesan cheese water and seaweed gnocchis
Stuffed swiss chard, shellfish broth infused with roasted potatoes

Meat

Roasted rack of piglet

With marjoram, cream of lettuce, stuffed leaf and Paimpol beans

To finish,

Chocolate sweetness

Sweet vernal grass ice cream, French toast

Delicacy Blancmange

Centifolia rose and raspberry sorbet

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