



CHÂTEAU EZA

— CÔTE D'AZUR —

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LUNCH MENU

# Menu du Château

SERVED EXCLUSIVELY FOR LUNCH

*Our Chef, Justin Schmitt, offer the « Menu du Château »  
on 3 services (starter, main course, dessert) for 70€ per person, excluding beverages.*

## ***To start,***

### **The combination of beets and haddock**

#### **Calarami tagliatelle**

Candied cedrat, citrus broth

## ***To continue,***

### **Fish**

#### **Mediterranean red mullet**

Coffee fishbone juice, parsnip

### **Meat**

#### **Saddle of lamb from “Alpilles”**

Celery and apple, lemon seaweed jam, chestnut tartlet

## ***To finish,***

***Ludovic Gambini, our Pastry Chef***

### **Chocolate sweetness**

100% from “Indonesia”

### **Mulled wine...**

Crunchy meringue, Christmas spices,

Grapes and citrus fruits

*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



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For more information,  
Please contact us :

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