

# Château Eza

## « Menu du Château »

SERVED EXCLUSIVELY FOR LUNCH

*Our Chef, Justin Schmitt, offer the « Menu du Château »  
3 services (starter, fish or meat, dessert) for 85€  
4 services (starter, fish, meat, dessert) for 110€ until 1:30pm*

### ***To start,***

#### **Matured mackerel**

Beetroot make like charcuterie and flower of blackcurrant pepper

#### **Tomato with tarragon cream**

Fresh water with celery ice

Toasted brioche cream and sorbet

### ***To continue,***

#### **Fish**

##### **Codfish and Swiss chard**

Artichokes with nori seaweed and plum vinegar,  
Vadouvan spices juice

#### **Meat**

##### **Roasted supreme of poultry with verbena**

Girolles mushrooms with fresh almond and apricot  
Yellow wine sauce

### ***To finish,***

#### **Lemon and hazelnut from Piemont sphere**

Taïnor chocolate cream and basil sorbet

#### **Rice pudding with matcha**

Raspberries and tarragon sorbet

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