



CHÂTEAU EZA
— CÔTE D'AZUR —

Mother's day Menu

Lunch on May 26th 2024

Amuse Bouche

Aloe Vera crab

*avocado velouté,
tangy kiwi green juice*

Confit cod fish with vadouvan spices

*young cabbage shoots
with a kumquat and pistachio paste,
Chartreuse and clementine emulsified butter*

Golden Veal Mignon

*lobster sauce with elderflower,
fermented shallots,
creamy peas with tagetes leaves and cherry*

Strawberry and verbena pavlova

*verbena meringue,
wild strawberry sorbet,
fresh local strawberries*

Mignardises

120€ per person, excluding beverages.

information & reservation by email : restaurant@chateaueza.com or by phone +33 4 93 41 12 24