

Easter Menu

Lunch on April 5 and 6, 2026

Amuse-Bouche

Perfect egg

creamy polenta with black truffle,
poultry broth with toasted hazelnut

Green asparagus

with citrus crab,
bitter grapefruit sabayon

Roasted sea bass

with vadouvan,
artichoke textures,
licorice-flavored fish reduction

Lamb saddle rubbed

with zaatar and fermented lemon,
creamy green peas with Menton lemon,
nepita-infused sauce

Sweet Prelude

"The illusion of the egg"

with vanilla,
kalamansi and lemongrass-basil sorbet

Mignardises

150€ per person, excluding beverages.

Information & reservation : restaurant@chateau@eza.com or at +33 4 93 41 12 24

Allergy card available on request, origin of meat and fish: France

Net prices, service and taxes included