



CHÂTEAU EZA
CÔTE D'AZUR

Grand Prix Menu

Dinners on May 23, 24 and 25, 2025

The rock ... around the Mediterranean Sea

King crab

*with various textures of rhubarb,
almond milk with elderflower vinegar*

Celery Tarte Tatin

*glazed with dashi caramel and cumin,
Madagascar caviar,*

whipped butter infused with meadowsweet

Pearl-white cod wrapped in Nori seaweed

*peas and shellfish flavored with geranium,
others served as an illusion*

Lightly seared Kagoshima Wagyu beef

*spring cabbage vegetable raviole,
modern Béarnaise with shrimp juice reduction*

Shell look-alike

Tart scarlet

*strawberries from Carros,
rhubarb in delicate lace*

Mignardises

250€ per person, excluding beverages

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