Christmas Menu

Lunch on December 25th, 2026

Amuse bouche

Wild trout from the Cian Gorges with citrus and vadouvan
fermented turnip water essence,
fresh aromatic herb shoots

Poached scallops
pistachio-infused coconut milk,
celery origami

Duckling from Dombes with juniper berries
beetroot and stuffed tulip

Frosted clementine

Winter delight
pumpkin and chestnuts

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