Christmas Eve Menu

Dinner on December 24th, 2026

Seafood Amuse-Bouche

Crab in aromatic jelly
spinach and curry coulis,
aloe Vera zephyr

Foie Gras Ravioli
delicate truffle emulsion

Poached John Dory with ocean aromas
shellfish broth and green cabbage

Roasted veal loin
kumquat condiment,
jerusalem artichoke in various textures,
rich coffee and cardamom juice

Meringue and grapefruit
avocado and coconut milk sorbet

Christmas Delight
pear and honey mousse,
strawberry tree berries and chestnuts

Mignardises



200€ 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