New Year's Eve Menu

Dinner on December 31st, 2026

Seafood Amuse-Bouche

Creamy polenta with white truffle
rich, delicately reduced poultry juice

Green langoustine cannelloni
citrus broth

Scallop croque
melanosporum black truffle

Pearlescent turbot
carrots with pollen,
tangy hyssop emulsion

Rabbit à la Royale
with slow-cooked,
richly infused flavours

Frosted clementine

Illusion of black truffle and parsnip
a play on textures and delicate vegetal flavours
Served with a glass of Moët & Chandon Champagne

Mignardises

270€ 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