

Valentine's Day Menu

Dinner on February 14th, 2026

The Rock ... around the Mediterranean Sea

Beetroot flower "Tatin"
milky horseradish emulsion,
pearls of trout roe

Seared langoustine,
topped with candied citrus lace,
sabayon and Bronte pistachios

Truffle-infused scallops in their shell,
winter cabbage,
creamy shell beard jus with yuzu cider

Pigeon stuffed with foie gras and nori,
braised salsify,
jus with hints of licorice coffee

Hibiscus apple gourmandise,
spiced ginger sorbet

Chocolate sphere,
accented with passion fruit and combava sorbet

Mignardises

190€ 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