

# 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](mailto: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