New Year's Menu

Lunch on January 1st, 2027

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