



Menu

New Year's Eve Dinner

The Rock ... around the Mediterranean Sea

Scallop tartare with citrus,
delicate Champagne and buckwheat jelly

Celery tatin with cumin caramel and dashi,
iodized butter with Sologne caviar seeds

Sea bass stuffed with foie gras and nori,
shrimp broth with herb oil pearls

Lobster seared on binchotan,
vanilla-infused parsnip,
creamy lobster sauce with vintage elderflower vinegar

Truffled guinea fowl supreme,
chestnut cream with celery,
red cabbage cannelloni

Honey and clementine cremeux,
candied lemon from Nice with wild fennel

Chocolate snowflake,
with morello cherry and tarragon flavors
Accompanied by 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