

# Menu

## New Year's Lunch

### *Amuse bouche*

*Pumpkin gnocchi with squid lace,*  
iodized vegetable extraction jus,  
enriched with truffle

*Pearl-like cod,*  
vegetable expression around cabbage,  
Champagne marinière emulsion

*Roasted pigeon supreme,*  
seasoned confit leg,  
served with a consommé,  
smoky mushroom crémeux

*Apple with shiso leaf,*  
bergamot lemon sorbet

*Delicate chestnut mousse,*  
hazelnut crumble biscuit,  
frozen milky kumquat delight

### *Mignardises*

150€ 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

