



CHÂTEAU EZA
— CÔTE D'AZUR —



**TASTING MENU
DINNER**

Château Eza

« Embruns de Méditerranée »

SERVED EXCLUSIVELY FOR DINNER

*160€ per person, excluding beverages.
Served until 09:00 pm and for all guest at the table.*

The rock ... around the Mediterranean Sea

Green asparagus from Roques Hautes by Sylvain Erhardt

Eel and miso paste

Roasted octopus with satay

Corn cream with smocked whiskey

Blue lobster

Glazed with elderflower and hibiscus, green peas with pistachio and basil
Caviar from Madagascar

Roasted turbot

With Iberian pig, rice cream
Artichoke with hood vinegar

Selection of French cheeses

Thomas Métin, master cheesemaker
(extra charge of 25€ per person)

Ludovic Gambini, our Pastry Chef

Spirulina

Aloe vera and yuzu


Maritime garden

Lemon on different textures, semi aquatic plants, milky saline foam

Mignardises

*Our Chef, Justin Schmitt, working only with seasonal products,
some dishes may not be available or subject to be modified.*

Allergy card available on request
Origin of meat and fish: France
Net prices, service and taxes included



For more information,
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