

Gourmet Restaurant

SERVED DURING LUNCHTIME

Menu du Château

52€

Amuse-bouche

Red Mullet fillet, "Ratatouille" served in vegetable essence

White seabream with fennel, citrus and shellfish cooked in sauvignon

Spring Freshness – rhubarb, strawberry and vanilla

Menu du Prince

62€

Amuse-bouche

*Summer vegetables with Brousse cheese with herbs and flowers,
fine shortbread with aged Parmesan*

Stewed squid on a creamy polenta with spring vinaigrette sauce

Guinea fowl poached in a summer truffles broth, organic quinoa with virgin olive oil juice

White Chocolate with raspberries and its sorbet

Carte allergène disponible sur demande

Origines de nos viandes : Toutes nos viandes proviennent de France et Pays Bas

Prix nets, service et taxes compris

Chef de cuisine : Axel Wagner et son équipe

Starters

Red Mullet fillet, "Ratatouille" served in vegetable essence

30€

Crumbled crab with ancient tomatoes, some crunchy summer vegetables

32€

Grilled duck Foie Gras, first strawberry & rhubarb vanilla compote

30€

Caviar « blinis, toasts and Moscovite condiments »

10€/gr

Fish

White seabream with fennel, citrus and shellfish cooked in sauvignon

39€

Octopus and steamed Lobster with Aioli sauce, small winter vegetables, shellfish

42€

Mediterranean fish of the day

45€

Meat

Rabbit saddle with sage and slowly confit Rabbit leg, onion petals cooked in salt, reduced juice

30€

Guinea fowl poached in a summer truffles broth, organic quinoa with virgin olive oil juice

40€

Meat or poultry of the Day

45€

Desserts

23€

Spring Freshness – rhubarb, strawberry and vanilla

White Chocolate with raspberries and its sorbet

Château Eza Vacherin with ice-cream, lemons from Menton and basil

Chocolate with Tonka bean, coffee and hazelnut ice-cream

Selection of French cheeses refined by Hervé Mons, Meilleur Ouvrier de France 2000

40€/2 pers.

Carte allergène disponible sur demande

Origines de nos viandes : Toutes nos viandes proviennent de France et Pays Bas – Origine de notre Caviar : Pays Bas

Prix nets, service et taxes compris

Chef de cuisine : Axel Wagner et son équipe

Notre Carte Gourmande

Starters

Scampi with Sauvignon broth, crunchy vegetables and lemon confit

39€

Shellfish in a creamy sauce, broccoli and garden herbs

42€

*Fried foie gras with garlic
green tomatoes and pineapple with sweet and sour sauce*

38€

Red Mullet fillet, "Ratatouille" served in vegetable essence

35€

Caviar « blinis, toasts et Moscovite condiments »

10€/g

Fish & Seafood

Lobster sautéed with corail butter, citrus marmalade with rare pepper

45€

*Sand sole with sea lettuce,
fine fattened oysters with beans mashed with aged Pecorino cheese*

56€

*Mediterranean Scorpionfish with artichokes and young potatoes,
broth with rock fish in a pot*

57€

*Yellow pollack fillet poached in marjoram broth,
peas with creamy Bouchot mussels*

55€

Carte allergène disponible sur demande

Origines de nos viandes : Toutes nos viandes proviennent de France et Espagne: Pays Bas

Prix nets, service et taxes compris

Chef de cuisine : Axel Wagner et son équipe

For all reservations please contact us by mail restaurant@chateauenza.com

or call us at +33 (0)4 93 41 12 24

Meat & Poultry

*Lamb cooked two ways : sautéed Lamb fillet and confit shoulder in Crau hay,
olives-parmesan biscuit with taggiasche olives*

52€

Slowly cooked pork belly, young grenailles potatoes and piquillo peppers

45€

Tender duckling fillet with Porto juice, local cherries fried with fresh almonds

53€

*Pan-fried beef fillet with fresh figs poached in rosé de Provence
and gratinated with Gorgonzola cheese*

52€

Desserts

25€

Vanilla shortbread with lemons from Menton, lemon-basil sorbet

Chocolate with Tonka bean, coffee and hazelnut ice cream

Strawberry & Rhubarb cake

Selection of French cheeses refined by Hervé Mons, Meilleur Ouvrier de France 2000

40€/2 pers

Carte allergène disponible sur demande

Origines de nos viandes : Toutes nos viandes proviennent de France et Espagne – Origine de notre Caviar : Pays Bas

Prix nets, service et taxes compris

Chef de cuisine : Axel Wagner et son équipe

Degustation Menu

120€

(Served to all the table participants)

Amuse-bouche

Red Mullet fillet, "Ratatouille" served in vegetable essence

Cube of sweet and sour watermelon with thin slices of carpaccio beef, ham chips

Lobster with passion fruit and rare pepper over a bed of young spinach leaves

Litchi granité with fresh ginger and rose petals

Lamb shoulder confit in Crau hay, Ligurian olives and eggplant condiment

*Selection of French cheeses refined by Hervé Mons, Meilleur Ouvrier de France 2000
(Extra 25 €)*

Strawberry & Rhubarb cake

*Chef de Cuisine : Axel Wagner et son équipe
Nos viandes proviennent exclusivement de Pays Bas*