

L'EKRIN
Restaurant Gastronomique

BY *Laurent Azoulay*

*"You will discover who I am as a person through my cooking... Each dish is a reflection
of my background and, more notably, the two regions I hold so dear:
Provence, from where I hail, and Savoie, my adopted homeland"*

Laurent Azoulay

EKRIN MENU

12th Season by *Laurent Azoulay*

Welcome to a world where every bite is a journey,
Where every moment is designed to leave a lasting impression.

This tasting menu, the fruit of a sincere passion that has been evolving
for twelve years now, it has exquisitely blended
Provence, the chef's birthplace, and Savoy, his adopted home.

Each dish is an invitation to travel between these two regions.

Some delights are enhanced by the Tuber Melanosporum Black Truffle,
"La Rabasse," sourced in Provence.

In a refined atmosphere, each course reveals bold pairings
Between mountain and sea, land and garden, animal and vegetal.

The technique, discreet and precise, serves the emotion:
Mastered cooking times, crystal-clear sauces, rigorous execution,
To highlight products selected with the utmost care.

The product is king, we are its loyal ambassadors
Laurent and his team leave their unmistakable signature on every plate
like an elegant manifesto of local produce and creativity.

€195 - The 6-Course Menu

€295 - The 9-Course Menu

A selection of ingredients that inspire our dishes...

Leek, Cabbage, Carrot, Apple, Pear, Kiwi, Beetroot, Chicken, Capon, Arctic Char, Mackerel, Wheat, Oats, Beef, Endive, Jerusalem Artichoke, Mandarin, Lemon, Beaufort Cheese, Reblochon Cheese, Swiss Chard, Truffle, Parsnip, Lamb, Pigeon, Barley, Einkorn Wheat, Honey, Sardine, Red Mullet, Turnip, Egg, Milk, Spinach, Squash, Tome de Savoie Cheese, Butter, Salsify, Onion, Sea Bass, Red Mullet, Trout, Rye, Rice, Cocoa, Orange, Grapefruit, Fir Tree, Flour, Olive, Walnut, Hazelnut, Sugar, Cabbage, Almond, Sole, Pike, Herbs, Swiss Chard, Saffron, Pepper, Spices...



*When placing your order, please inform us of any food allergies so that our chef can create a menu that delights
your palate.*

Price in euros, all taxes included.

KORTI MENU

12th Season by *Laurent Azoulay*

A tribute to the Savoyard kitchen garden and the sun-drenched produce of Provence
A unique and vegetal journey, where nature takes center stage

Menu Korti from the Savoyard dialect "Vegetable Garden"
Celebrating vegetables in all their forms.

Seasonal vegetables, grains, fruits, and condiments compose a bucolic composition,
restoring Mother Nature to her rightful place.

Some dishes can be enhanced with Black Truffle (The Tuber *Melanosporum*),
harvested in Provence, known as "La Rabasse."

At l'Ekrin, vegetables become substance, texture, color, and aroma.

An artful lightness, always expertly mastered,
unfolds in subtle, harmonious flavors sculpted by Laurent and his team,
guided by the terroir, the seasons,
the Provençal light, and the pure air of Savoy.

Each plate is a light breath, rich with promise,
revealing itself slowly through layered textures, vibrant aromas,
and the quiet elegance of nature transformed.

€155 - The 6-Course Menu

€235 - The 9-Course Menu

A selection of ingredients that inspire our dishes...

Leek, Cabbage, Carrot, Apple, Pear, Sugar, Kiwi, Beetroot, Wheat, Oats, Egg, Endive, Honey, Jerusalem Artichoke, Mandarin, Lemon, Butter, Beaufort Cheese, Reblochon Cheese, Swiss Chard, Parsnip, Barley, Einkorn Wheat, Tome de Savoie Cheese, Saffron, Pepper, Spices, Turnip, Flour, Spinach, Truffle, Squash, Salsify, Onion, Rye, Rice, Cocoa, Orange, Grapefruit, Milk, Fir Tree, Olive, Walnut, Hazelnut, Cabbage, Almond, Herbs, Swiss Chard...



When placing your order, please inform us of any food allergies so that our chef can create a menu that delights your palate.

Price in euros, all taxes included.

Thank you... Dear friends...

"We have carefully selected French producers, primarily from my two beloved regions, Provence and Savoie, to serve you. Working with short supply chains and building genuine human relationships with our suppliers is one of the key pillars of our restaurant. Provence and Savoie are full of local small-scale producers, breeders, farmers, foragers, and growers who respect their products and animals, working towards a more sustainable local gastronomy."

Laurent Apoulay

Fruits & Vegetables

Alexia & Michel Charraire - Terre de Savoie – Saint Baldoph (73)

Eric Roy - Le Jardin des Roys / St Genouph (37)

Régis et Marie-Ange Arnaud - La Serre aux Agrumes / Berre - L'Etang (13)

Snails

Catherine & Philippe Héritier - Domaine des Orchis / Poisy (74)

Sea & Lake Fish

Pisciculture Petit - Chamousset (73)

Raphaël Jordan - Pêcheur Lac Léman / Margencel (74)

Côté Fish - Giovanni Garini - Jef Gros - Mathieu Chapel / Grau du Roi (30)

Meats, Poultry & Foie Gras

Christian Favre – Mont Charvin / Doussard (74)

Sabine & Frédéric Masse - Masse la Maison du Foie Gras / Limonest (69)

Valéry et Florent Mieral - Les Volailles Mieral / Montrevel en Bresse (49)

Audrey & Rémy Rozeron – Pigeonneaux Chabert – Marches (26)

Black Truffle

Christopher Poron / Nicolas Rouhier - Maison Plantin / Puyméras (84)

Guillaume Gé - Truffe Extra France / Barsac (33)

Cheeses & Dairy

Paul Morpain – Fromagerie Gay MOF 2011 / Annecy (74)

Provence Olive Oil

Alain Bertrand & Fils - Oliv'Prod / Villedieu (84)

Chocolates & Confectionery

Valrhona - La Cité du Chocolat / Tain l'Hermitage (26)

Pierre Lilamand - Lilamand Confiseur / Saint Rémy de Provence (13)

Georges Génoulaz - Apiculteur / Méribel (73)

Saffron & Pepper

Frédéric Berthe - Producteur de Safran / Domaine des Anges au Coeur Rouge / Montlambert (73)

Marie et François Pillet - Producteur de Safran / L'aube safran / Le Barroux (84)

Jean-François Van Cleef – Poivre des 3 Vallées / Courchevel (73)

For the making of our bread

Jocelyne, Patrick et Joseph Metral - Minoterie Metral - Saint-Pierre-en-Faucigny (74)

Guillaume et Jérémy Dieu - Malt Brothers - Brasserie Dieu - Villedieu (84)

The chef enjoys meeting these artisans passionate about their craft, sharing their discoveries with his guests at the table.

*All our meats are born, raised, and slaughtered in France
Our fish and seafood come from sustainable fishing in the Mediterranean.*

"We only use products of exceptional freshness, which is why some may be unavailable depending on nature's whims."