

L'EKRIN

Restaurant Gastronomique

BY *Laurent Azoulay*

*"You will discover my personality through my cuisine.
Each dish is a reflection of where I've been, and especially my two favourite regions:
Provence, my homeland; and Savoy, my home of adoption"*

Laurent Azoulay

STARTERS

- SAVOIE ESCARGOTS AND PUMPKIN - Au naturel** ■■ 45 €
Provence-style persillade - Garlic infused stock - Roasted pumpkin seeds
- CHICORY - From Lugrin** ■■ 52 €
Ham rolled from la Ferme de Challonges and "Beaufort d'Alpage" - Truffle juice
- ARTICHAUT BARIGOULE - With a « fondant » heart of black truffle** ■■ 54 €
Vinaigrette emulsified with cooking juices and Villedieu olive oil
- MUSHROOMS - From La Motte Servelex** ■■ 49 €
Tartlet of Paris mushrooms and pleurote mushrooms pickles - Shitake consomme with Savoy watercress.

FISHES

- LOCAL PIKE FROM OUR ALPINS LAKES - With a crispy, delicate spongecake** ■■ 57 €
Country-style garnish with small spelt from Sainte-Jalle - Emulsified Juice with smoked eggs
- SAVOY TROUT - Vaucluse - style** ■■ 64 €
White mushrooms - Black truffle - Alpine lake crayfish - Creamy bisque sauce
- ARCTIC CHAR - Bouillabaisse - style** ■■ 59 €
Tender potatoes with Savoy saffron - Creamy stock thickened with rouille

MEATS

- BRESSE POULTRY - Breast with truffle slice under the skin, poached and roasted breast-side down** ■■ 77 €
Pressed leg confit - Golden liver canapé - Corn spuma
- SAVOY PORK - Pieces in different cooking processes** ■■ 65 €
Black pudding and apple tartlet with rosemary honey glazed - Hay oil juice
- VENISON FROM OUR AREA - Cooked on the bone with a juniper rubbed sautoir - For 2 People -** ■■ 138 €
Olive praliné from Nyons - Grand Veneur juice vivified with blueberry vinegar from last summer

CHEESES

- CARRI OF CHEESES - Essentially from Savoy area** ■■ 35 €
Selected and maturated by Pierre Gay cheesemaker awarded Meilleur Ouvrier de France 2011

DESSERTS

- CITRUS FRUITS FROM PROVENCE - Citrus - Pomelo - Kalamansi - Clementine** ■■ 28 €
In the Wild Garden, tangy, sweet and refreshing
- SAVOY PEAR - Poached in its extracted juice, and then infused with Barroux saffron** ■■ 28 €
Caramelized Grenoble walnuts - Cooking sorbet
- LOCAL HONEY - From the Méribel valley** ■■ 28 €
Crisp gavotte with citrus fruits and candied Nyons olives - Iced calisson cream
- CHOCOLAT ÉKRIN - Pure plantation** ■■ 36 €
Leaves to leaves with Montélimar's Nougat - Intense Cocoa sorbet infused with truffle

MENU UNIK

This one-for-all menu revolves around the black truffle, my gourmet weakness, which essentially comes from Paris. Served for your entire table.

ARTICHAUT BARIGOULE - With a « fondant » heart of black truffle

Vinaigrette emulsified with cooking juices and Villedieu olive oil

CHICORY - From Lugrin

Ham rolled from la Ferme de Challonges and "Beaufort d'Alpage" - Truffle juice

SAVOY TROUT - Vaucluse - style

White mushrooms - Black truffle - Alpine lake crayfish - Creamy bisque sauce

BRESSE POULTRY - Breast with truffle, poached and roasted breast-side down

Pressed leg confit - Golden liver canapé - Corn spuma

CITRUS FRUITS FROM PROVENCE - Citrus - Pomelo - Kalamansi - Clementine

In the Wild Garden, tangy, sweet and refreshing

CHOCOLAT ÉKRIN - Pure plantation

Leaves to leaves with Montélimar's Nougat - Intense Cocoa sorbet infused with truffles

Unik Menu in 6 courses: 215 € Entire Menu

Carri of cheeses (extra fee +20 €)

MENU AUTHENTIK

This menu features authentic dishes that immerse you in my cuisine between Provence and Savoie. Served for your entire table.

SAVOIE ESCARGOTS AND PUMPKIN - Au naturel

Provence-style persillade - Garlic infused stock - Roasted pumpkin seeds

MUSHROOMS - From La Motte Servelex

Tartlet of Paris mushrooms and pleurote mushrooms pickles - Shitake consomme with Savoy watercress

LOCAL PIKE FROM OUR ALPINS LAKES - With a crispy, delicate spongecake

Country-style garnish with small spelt from Sainte-Jalle - Emulsified Juice with smoked eggs

SAVOY PORK - Pieces in different cooking processes

Black pudding and apple tartlet with rosemary honey glazed - Hay oil juice

LOCAL HONEY - From the Méribel valley

Crisp gavotte with citrus fruits and candied Nyons olives - Iced calisson cream

SAVOY PEAR - Poached in its extracted juice, and then infused with Barroux saffron

Caramelized Grenoble walnuts - Cooking sorbet

Authentik Menu in 6 courses: 165 € - Entire Menu - *Carri of cheeses (extra fee +20 €)*

Authentik Menu in 4 courses: 115 € - Escargots - Pike - Pork - Pear - *Carri of cheeses (extra fee +20 €)*

When ordering, we invite you to indicate any food allergies that you may have so that our chef may freely delight your tastebuds. All our meats are raised and slaughtered in France.

Net Prices - Taxes & Service included

THANK YOU

" To serve us, we have mainly and carefully selected local producers. Because work into shorts circuits, with a true human relationship with our suppliers is one key of our restaurant. Magnificent animals, organic fruits and vegetables, mushrooms of our area, wild herbs and a thousand and on local flavours.

The Vaucluse and Savoie areas are full of small local producers, breeders, market gardeners, pickers and farmers who respect the products and the animals and who work for a more sustainable local gastronomy. The Chef love going out to meet these craftsmen in love with their job and to share his finds at his table. "

FRUITS & VEGETABLES

Alexia & Michel Charraire - Terre de Savoie Les Vergers Saint Eustache / Paris (73)

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

Alexia & Michel Charraire - Le Jardin des Roys / Saint Genouph (37)

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

ESCARGOTS

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

SALTWATER & FRESHWATER FISH

Coté Fish- Disserkoi - Giovanni Garini - Jef Gros - Mathieu Chapel / Grau-du-roi (30)

Pisciculture Petit - Chamousset (73)

Raphaël Jordan - Pêcheur Lac Léman / Margencel (74)

MEAT, POULTRY & FOIE-GRAS

Valentin Hofer - La Ferme de Challonges / Challonges (74)

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

Valéry & Florent Mieral - Les Volailles Mieral / Montrevel-en-Bresse (01)

BLACK TRUFFLES

Guillaume Gé - Truffe Extra France / Barsac (33)

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

CHEESE & DAIRY PRODUCTS

Pierre & Sophie Gay - Fromagerie Gay MOF 2011 / Annecy (74)

OLIVE OILS FROM PROVENCE

Anne & Gilles Brun - Moulin du Calanquet / Saint Rémy de Provence (13)

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

CHOCOLATES & CONFISERIES

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

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

Georges Génoulaz - Apiculteur / Méribel (73)

DRIED HERBS & SAFFRON

Manuel Larraux - La Table des Lutins (ceuilletes, huiles essentielles) / Crillon le Brave (84)

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

Marie & François Pillot - Producteur de Safran/ L'Aube Safran / Le Barroux (84)

BREAD

Éric Braissand - La Maison Braissand - Artisan Boulanger / Méribel (73)

Fabien & Clément Begnis - Petit épeautre - GAEC Gramoureau et Mazelière / Sainte-Jalle (26)

Jocelyne, Patrick, Joseph, Fernand Métral - Minoterie Métral - Saint-Pierre-en-Faucigny (74)