

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*

# AUTHENTIK MENU

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Our 60 caring hands have created this Authentik Menu with both passion and professionalism, and so astutely blending the gourmet traditions of Provence, “my region of birth” with Savoie, “my adopted homeland”.

For a well-balanced and wonderful blend of the tastes from these two regions.

[Authentik 10-course Menu...](#) €215

All items on the Menu

[Authentik 8-course Menu...](#) €165

Without the Gambas and Honey

## **SAVOIE**

Onion Soup - Crunchy onions with a delightful broth

## **SNAILS**

From Poisy in a fine tart

Oxalis - Sabayon with parsley

## **GAMBAS**

From Le Grau du Roi

Hard fried - with Sainte-Jalle spelt cooked in shellfish broth

## **BOUILLABAISSE**

Made from fish from the Mediterranean and mountain lakes

Savoie saffron broth

## **BLACK PIG**

From Pralognan - Pormonier - A select choice cooked in hay

Parsnip and salsify confit - Beetroot jus

## **CHEESE SELECTION**

From Pierre Gay, Master French Cheese Producer 2011

## **BLUEBERRIES**

A small touch of fruit ice cream - Fiordilatte - Meringue

## **HONEY FROM OUR OWN HIVES**

Provençal Citrus Fruit - Black Olives from Nyons

Calisson ice cream

## **SAVOIE PEAR**

Poached in Ventoux saffron - Caramelised hazelnuts

## **SOMETHING SWEET**

Sweet tray combining treats from Provence and Savoie

The menu is served to all guests until 9pm

*When placing your order, please inform us of any food allergies to ensure our chef gives your taste buds the best experience. All of our meat products are raised and slaughtered in France*

**Prices Net - Tax and Service charge inclusive**

# UNIK MENU

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Our 60 caring hands have created this Unik Menu with both passion and professionalism, and so astutely blending the gourmet traditions based around the French Black Truffle

Hailing from my homeland of Provence where it is often referred to as the “Rabasse”

Unik 10-Course Menu... €315

All items on the Menu

Unik 8-course Menu... €265

Without the Endives and Scallops

## **SAVOIE**

Onion Soup - Crunchy onions with a delightful broth

## **ARTICHOKES**

With a fondant truffle stuffing

Barigoule jus with an emulsion of Villedieu olive oil

## **ENDIVES**

From la Motte Servolex

Challonges-Beaufort mountain farm reared ham

## **SCALLOPS**

From the Brittany coastline, flame-grilled

Creamed chestnuts - Truffle sabayon

## **TROUT**

From Savoie cooked in the Vaucluse-style

White Mushroom - Truffle - Crayfish

## **POULTRY**

From Bresse - Supreme stuffed with Savoie nuts- Truffle

Confit spit roast thigh

## **CHEESE SELECTION**

From Pierre Gay, Master French Cheese Producer 2011

## **BLUEBERRIES**

A small touch of fruit ice cream - Fiordilatte - Meringue

## **EKRIN CHOCOLATE**

Montélimar Nougat - Hot chocolate with a splash of Chartreuse liqueur

Cacao/truffle sorbet

## **SOMETHING SWEET**

Sweet tray combining treats from Provence and Savoie

The menus is served to all guests until 9pm

*When placing your order, please inform us of any food allergies to ensure our chef gives your taste buds the best experience.*

*All of our meat products are raised and slaughtered in France*

**Prices Net - Tax and Service charge inclusive**

# M A N Y T H A N K S

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*"We have taken great care and attention to select the finest local producers.*

*Working directly with suppliers allows us to nurture a real relationship and is one of the keys to the success of our restaurant.*

*The Vaucluse and Savoie regions are bursting with small local producers, farmers, vegetable growers, harvesters, and rearers who work in total respect of products and animals, and actively champion more sustainable local gastronomy.*

*The chef loves nothing more than to go out and meet with those who love their profession and bring this into his kitchen to share with you."*

## **FRUIT & VEGETABLES**

**Alexia & Michel Charraire** - Terre de Savoie - Les Vergers Saint Eustache / Paris (75)

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

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

**Kelvyn Vannier** - Maison des Champignons / La Motte Servolex (73)

## **SNAILS**

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

## **SALT AND FRESH WATER FISH**

**Pisciculture Petit** - Chamouset (73)

**Raphaël Jordan** - Pêcheur Lac Léman / Margencel (74)

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

## **MEAT, POULTRY & FOIS-GRAS**

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

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

**Valéry and Florent Miera** - Les Volailles Mieral / Montrevel en Bresse (49)

## **BLACK TRUFFLES**

**Guillaume Gé** - Truffe Extra France / Barsac (33)

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

## **CHEESE & DAIRY**

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

## **PROVENCE OLIVE OILS**

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

**Carole and Alain Bertrant** - Oliv'Prod / Villedieu (84)

## **CHOCOLATES & DESSERTS**

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

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

**Georges Génoulaz** - Apiculteur / Méribel (73)

## **AROMATS & SAFFRON**

**Manuel Larraux** - La Table des Lutins (harvesting, essential oils) / Crillon le Brave (84)

**Frédéric Berthe** - Saffron Producer / Domaine des Anges au Coeur Rouge (73)

**Marie and François Pillet** - Saffron Producer / L'aube safran / Le Barroux (84)

## **BREAD**

**Éric Braissand** - La Maison Braissand - Local Baker / Méribel (73)