

L'EKRIN 
Restaurant Gastronomique
BY *Laurent Azoulay*

*" À travers ma cuisine, vous allez me découvrir ... chaque plat est le reflet
de mon parcours et surtout de mes deux régions de cœur :
La Provence, ma terre d'origine et la Savoie, ma terre d'adoption "*

Laurent Azoulay

AUTHENTIK MENU

180 €

Our chef and his brigade has drafted the Authentik Menu with both passion and professionalism, and artfully blending
The gourmet traditions of Provence, his region of birth with Savoie, his adopted homeland.
For a well-balanced and wonderful blend of the tastes from the two regions

The entire menu served in 8 touch

Some Savory Appetizer To Begin

Onion

Savoy soup to drink and cruch with the fingertips

Green Asparagus from Provence

Lightly cooked then grilled – Lake morels with almond cream and Ossestra caviar
Roasted coffee sabayon

Bouillabaisse

Mediterranean and Alpine Lakes fishing - Savoy saffron gnocchi
Bouille à Baisse perfumed with anise from Provence

Savoie Farm-raised pork

Hay infused cut, casserole cooked - glazed carrot in its jus

Cheese Chariot

From my friend Pierre Gay - Meilleur Ouvrier de France 2011

Gariguettes Strawberries & Wild Garlic

Delicate touch – From the earth to the plate

Honey from our hives

Provence citrus - Nyons olives
Fruit sorbet

Delicacies

Petits fours chariot – between Provence to Savoy

The chosen menu is served for the entire table till 9 pm

*During the order, we invite you to inform us of potential food allergies,
For our chef to delight your taste bud.
All our meat are raised and slaughtered in France*

Net Prices -Service & taxes included

UNIK MENU

290 €

Our chef and his brigade has drafted this Unik Menu, everything with finesse and delicacy around the Tuber Mélanosporum Black Truffle, harvested in Provence and called there « La Rabasse »

The entire menu served in 8 touch

Some Savory Appetizer To Begin

Leek

Broth to drink and cruch with the fingertips

Artichoke from Provence

Vegetable with melting truffle heart
Emulsified Barigoule juice with Villedieu olive oil

Trout from Savoie

Vaucluse style
Crayfish royal - creamy gravy

Bresse Poultry

Supreme studded with nuts from Savoy & truffle from Provence
Herb and poultry giblets, served in its gravy

Cheese Chariot

From my friend Pierre Gay - Meilleur Ouvrier de France 2011

Blueberry from the past summer

Delicate touc – From the berries to the plate

Ékrin chocolate

Warm soufflé tart
Tonka bean an truffle delicacy
Cocoa sorbet

Delicacies

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Net Prices -Service charge and fees are included

Thank you...

“ We have carefully selected local producers to serve you.

Because working in short circuit, with a real human relationship with our suppliers is one of the keys of our restaurant. Vaucluse and Savoie are full of small local producers, breeders, market gardeners, gatherers, farmers who work with respect for products and animals, who work for a more sustainable local gastronomy. The chef likes to meet these craftsmen who love their craft and share his finds at his table.”

Fruit & Vegetable

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

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

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

Rudy Lauberton – La ferme Lombricole / Montmélian (73)

Fish from Sea & Lake

Pisciculture Petit - Chamousset (73)

Raphaël Jordan - Pêcheur Lac Léman / Margencel (74)

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

Meat, 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)

Black truffle

Guillaume Gé - Truffe Extra France / Barsac (33)

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

Cheese & Creamery

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

Provence olive oil

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

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

Chocolats & Sweets

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

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

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

Bread

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