

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

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... €245

All items on the Menu

Authentik 8-course Menu... €165

Without the Gambas and Ekryn

SAVOIE

Onion Soup - Crunchy onions with a delightful broth

SNAILS AND GREEN ASPARAGUS

From Poisy for one - From Sénas for the other one
First morel with lentils ragout - Sabayon with parsley

GAMBAS

From Le Grau du Roi
Hard fried - With Sainte-Jalle spelt cooked in shellfish broth

BOUILLABAISSÉ

Made from fish from the Mediterranean and mountain lakes
Savoie saffron broth

MILK-FED VEAL

From la ferme de Challonges
Piece of rib cooked in hay - Sweetbread glazed with coffee juice / cocoa

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

EKRIN CHOCOLATE

Montélimar Nougat - Hot chocolate with a splash of Chartreuse liqueur
Cacao/truffle sorbet

SOME SWEETIES

Sweet tray combining treats from Provence and Savoie

The menus is served to all guests until 9pm
Any change of dish will be charged an additional 30 euros.

A list of food allergens is available

All of our meat products are raised and slaughtered in France

Prices Net - Tax and Service charge inclusive

KORTI MENU

*Our 60 caring hands have created this Korti Menu with both passion and professionalism.
All in finesse and delicacy around beautiful vegetables that Dame Nature give us every day*

Korti 10-Course Menu... €235

All items on the Menu

Korti 8-course Menu... €155

Without the Artichoke and Beetroot

SAVOIE

Onion Soup - Crunchy onions with a delightful broth

GREEN ASPARAGUS

From Provence

First morel with lentils ragout - Sabayon with parsley

ARTICHOKES

With a fondant truffle stuffing

Barigoule juice with an emulsion of Villedieu olive oil

MUSHROOMS

From la Motte Servolex

For a polenta - Creamy - Duxelles

BEETROOT

Raw and cooked

Tops in salad - Thick cream - French Caviar

SPELT

From Sainte-Jalle

Preserved carrots with saffron from Barroux - Carrots broth with citrus fruit

CHEESE SELECTION

From Pierre Gay, Master French Cheese Producer 2011

BLUEBERRIES

A small touch of fruit ice cream - Fiordilatte - Meringue

APPLE

From Savoie - Rolled like tatin style - Creamy chocolate and licorice

Refreshing apple / celery sorbet

SOME SWEETIES

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M A N Y T H A N K S

"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."

FRUITS & 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)

Sylvain Erhardt - Domaine des Roques-Hautes / Sénas (13)

Jonathan Cabodi - Morilles du Lac / Talloires (74)

William Trapon - Trapon Champignons / Ambert (63)

SNAILS

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

SALT AND FRESH WATER FISH

Pisciculture Petit - Chamousset (73)

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

CAVIARS

Armen Pétrossian - Caviar Pétrossian / Paris (75)

MEAT, POULTRY & FOIS-GRAS

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

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

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)

Carine et Serges Ngassa - Cocoa Valley / Annecy (74)

AROMATS & SAFFRON

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

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

BREAD

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