



# The craic

= REFUGE GOURMAND =

## GAIA

Ancient greek word γαῖα / *gaia* meaning « the earth ». This menu is created with care for our land and our environment. We pay particular attention to using local, short-circuit products to highlight the know-how of our craftsmen and producers

## What's the craic ?

(n.) " Craic" (/kraek / KARK) It's the Irish way of enjoying and sharing without a reason, in a place where you can relax, feel good and have fun. More than an expression or a concept, it's a way of life! It's about having a good time together. The Craic is all about fun, parties, music and joy. It's about turning a moment into a celebration. It's a term that comes up regularly, expressing the need to detach oneself from the constraints of everyday life and escape for a moment... **Be Craic !**

## Our chef !

I take into consideration the cultural democratization that brings a particular richness to gastronomy. I'm adding my little grain of sand by bringing my professional baggage from the French cuisine that has welcomed me so far and an air of South American cuisine.

*Hector Crespo*

Chef de cuisine

# TO SHARE

From 2:00pm to 10:00pm



## **The Carrousel 12 €**

6 cheesy home made Reblochon nems, served with an assortment of sauces: tapenade, sweet and spicy onion jam, guacamole, herbal mayonnaise

## **Planche The Craic 15 €**

To choose from: *Mixt, cold cuts or cheese*

Assortment of cold cuts from La Maison Baud and AOP cheeses from the region, sweet and spicy onion jam, olive tapenade, pickles and butter

## **Planche Refuge 36 €**

Pork terrine with blueberries, assorted regional cheeses and cold cuts, tapenade, sweet and spicy onion jam, smoked trout, pickles, butter

Room service supplément 10%

**Célébrer, partager, déguster, trinquer**

# OUR CLUB SANDWICHES

From 2:00pm to 10:00pm

## **The Tavaillon\* 12 €**

Pulled pork  
Pulled chicken  
Fish rillettes

### ***4 sides to choose from:***

Salad  
Tapenade  
Sweet and spicy onion jam  
Guacamole  
Herbal mayonnaise  
Pickles  
Fried onions

## **The traditionnals 10 €**

Abondance cheese or ham from la Maison Baud or mixt


\* Tavaillon : old local dialect: a wooden tile measuring 40 by 15 cm

Room service supplément 10%


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# STARTERS

## Today's soup 7 €

According to the weather 

## Winter Corti salad\* 8 €

Chicories, pears, Blue cheese, yuzu and grilled sesame vinaigrette, sweet soya sauce and orange juice 

## Ravioles gratin – 9€

Gratin of ravioles, sweet and spicy onion jam, crème fraîche and thin slices of smoked duck breast

## Dauphiné salad – 14€

Sucrine, crispy goat cheese, ravioles, walnuts and cocoa honey vinaigrette

## Poke bowl from the lake – 15€

Steamed Japanese white rice served with rice vinegar, cucumber, avocado, mango, cubed fresh trout, red cabbage, wakame seaweed, oriental sauce and cashew nuts

*Vegetarian option : 12€* 

\* Corti : ancien patois : un jardin

Room service supplément 10%

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# MAIN COURSES



## **Vegetarian blanquette 14€**

Cooked with white wine, vegetable broth, assorted vegetables of the day, served with black rice



## **Coquillettes à la florentine 16€**

Coquillettes Alpina, spinach and garlic cream, goat cheese

## **The stew – 19€**

Veal stew, red wine and dark chocolate sauce, served with basmati rice and seasonal vegetables

## **The burger 22€**

Black bun, 120g ground steak, tomato, fried onions, cheddar cheese, lettuce, sweet and spicy onion jam, pickles, served with sucrine, fries and a choice of home made sauce

Room service supplément 10%

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# PLATS

## VIANDES ET POISSON

**Grilled trout filet 22€**

**Chicken supreme Label Rouge 21€**

**Oven-roasted pink rack of lamb 27€**

**Smoked and roasted pork chop 22€**

**Smoked local sausage 16€**

**Rib Eye steak from Argentina 300g 34€**

**Beef rib, to share (or not) 79€**

Tomahawk Angus 850g,

### *Home made sauces*

#### *Cold:*

- Herbal mayonnaise
- Olive oil with winter flowers

#### *Hot:*

- Old fashioned mustard and maple honey
- Blueberry
- Smoked barbecue
- Cooking juice with dark Equatorian chocolate

### *Sides*

- French fries
- Rice
- Coquillettes
- Mashed potatoes
- Sucrine
- Seasonal vegetables

Room service supplément 10%

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# SWEET TREATS

## **Café gourmand 10€**

### **Apple and pumpkin cake 7€**

salted butter caramel sauce

### **Pain perdu – 8€**

Traditional French toast brioche, salted butter caramel sauce,  
vanilla ice cream

### **Chestnut cream tiramisu 9 €**

Crushed spéculos, mascarpone cream whipped with chestnut  
cream

### **Manuelove 12 €**

Feuillantine, whipped mascarpone cream, Madagascar vanilla,  
passion fruit coulis, physalis, shredded mango, served with a  
shot of flavored rum

### **Ice cream 6€**

Two scoops to choose from: vanilla, chocolate, pistachio,  
blueberry yogurt, salted caramel. Sorbets: lemon, strawberry

Room service supplément 10%

**Célébrer, partager, déguster, trinquer**