



The craic

= REFUGE GOURMAND =

What's the craic?

(n.) "Craic" (/kræk/ or /krak/)

It's that Irish spark—the urge to enjoy life and share good times for no particular reason. It's about being in a place that feels good, relaxing, having fun. More than just a word or a concept, craic is a way of life.

It's laughter, music, celebration, and joy. It's turning any moment into a party.

"Having the craic" is something we say often—it reflects that deep need to break free from the everyday and escape, just for a while.

Be Craic.

Our Chef !

"Welcome to my culinary playground!

Here, we break the rules, mix the vibes, and most importantly... we cook with heart (and a bit of Rock'n'Roll).

Each dish on this menu is a story, a memory, a craving, or a wild flavor experiment that ended up on the plate.

So sit back, choose your mood, and let your taste buds join the party.

And if you feel like talking food, I'm never far from the kitchen."

Chef Florent

Formule Lunch (on board)

(Only from Monday to Friday)

Main 16€

Starter+ Main or Main + Dessert 20€

Starter + Main + Dessert 24€

STARTERS

Pea Ice Cream and Lemon Ricotta 7€

Team's wine recommendation: Glass of Chignin (White) 6,5€ 

Avocado Toast – S 8€ / XL 17€

vegetables and a perfect poached egg

Team's wine recommendation : Glass of Chignin (White) 6,5€

Sucrine lettuce and green vegetable salad 7€

Pan-fried pike quenelle with camelina oil 

Team's wine recommendation: : Glass of Menetou salon (Sauvignon white) 8€

Fresh spinach mousseline 10€

Prawns with mint flavored

Team's wine recommendation : Glass of Menetou salon (Sauvignon white) 8€

Room service supplément 10%

Célébrer, partager, déguster, trinquer

MAIN COURSES

Red lentil stew 18€

Seasonal vegetables and grilled halloumi

Team's wine recommendation: Glass of Chignin (White) 6,5€

Gourmet bowl 16€

Shiitake mushrooms, fried capers, confit artichokes, sweet potatoes, broad beans, quinoa and chickpea spring rolls, rocket coulis and pecan nut

Team's wine recommendation: Glass of Menetou salon (sauvignon White) 8€

Thai-style' Shaker Salade 18€

tofu, rice noodles, sweet potato, roasted pepper, carrot, cucumber, snow peas, red onion, cashew nuts, ginger, curry, coconut milk, lemongrass and lime

Team's wine recommendation: Glass of Menetou salon (sauvignon White) 8€

Guinea fowl breast 26€

Aubergine caviar and grilled asparagus

Team's wine recommendation: glass of Côte du Rhône – Zouzou 7€

Room service supplément 10%

MAIN COURSES

Moment's Pasta 17€



Lamb leg 23€

Flambéed with oregano, served with a garlic juice, bundles of green beans and white beans in tomato sauce

Team's wine recommendation: glass of red wine

« Les Creisses » 9€

Craic Burger 22€



French beef steak, sweet and sour mustard sauce, pickles, tomato and onion confit, fries and salad on request

Team's wine recommendation: glass of Côte du Rhône –

Zouzou BIO 7€

Grilled trout fillet 24€

Roasted sweet potato with South American spices, shiitake mushrooms with parsley and rocket coulis

(farmed trout from the Rhône-Alpes region)

Team's wine recommendation: glass of Chignin 6,5€

Limousin ribeye steak 32€

Aged by **Mickaël Chabanon (Meilleur Ouvrier de France)**

served with a Brazilian rub, a dandelion salad and baby potatoes

Team's wine recommendation: glass of red wine

« Les Creisses » 9€

Room service supplément 10%

SWEET TREATS

Mille-feuille 10€



Vanilla cream with pistachio crumbs, strawberry soup
Team's drink recommendation : Amaretto 7€

Rhubarb with basil 8€



Raspberry and violet sorbet
Team's drink recommendation : Genepi 9€

Floating island with pink pralines 5,50€



Team's drink recommendation : Chartreuse Verte 9 €

All-chocolate tartlet 9€



Team's drink recommendation : Bailey's 7€

Curious Café 9,5€



Assortiment of homemade sweets with coffee
(Curious Tea +€1)
(Curious Génépi +€4)

Two Scoops of Ice Cream – €6



Your choice:

Ice creams: Vanilla, Chocolate, Caramel, Lemon, Strawberry,
Raspberry, Génépi, Verbena

Local cheese plate 60g 10€



LA CARTE DES VINS

12cl 37,5cl 50cl 75cl

VINS BLANCS

Les Cristallins, Chignin	6,5		27
IGP Atlantique « Onde bleue » Bio 100% sauvignon			30
AOP Muscadet Cotes de Granlieu sur Lie- Vignoble Malidain Bio			33
AOP Menetou salon Domain Jean Claude Leclerc	8		35
AOP Petit Chablis Domaine Pommier BIO			55
Chablis Domaine du Colombier		25	45
Infini Viognier, Pays d'oc			27
Uby n°4, Cotes de Gascogne	6,5		29
Entre Deux Mers- Château La Freyelle		15	25
AOP Crozes Hermitage Domaine Mucyn Bio « Les Charmeuse			45

VINS ROUGES

Avalanche Arbin, Mondeuse	6,5		36
AOP Côte du Rhône – Coteaux des Travers « ZouZou » BIO	7		30
Duché d'Uzès – Domaine des Lys BIO			24
AOP Crozes Hermitage Domaine Mucyn Bio « Les Entrecoeurs »			52
AOC Bordeaux – Château Reignac			45
AOP St-Emilion Grand Cru- Château Lescure BIO			58
AOP St-Estèphe – Château de Côme BIO			65
IGP Pays d'Oc Languedoc « Les Creisses » 2024	9		48
Bourgueil - Domaine Lorieux			28
AOP Bourgueil - Domaine Y,Amirault « Cote 50 »			35
AOP Morgon – Gilles Gelin BIO			38
Beaujolais Lancié- Domaine des Nugues			28
Mercurey 1 ^{er} Cru - Domaine Juillot			75

VINS ROSÉS

Minuty « M » AOC Côte de Provence		25	42
Minuty Magnum 1,5L			75
Côte de Provence – Château d'Astros BIO			35
Sable de Camargue- Clos des Baronnet « Gris de Gris » BIO	6		28
Pierre Chavin - Vin de France désalcoolisé rosé	6		30

Room service supplément 10%

Célébrer, partager, déguster, trinquer