

LES SALÉS

Salade de légumes grillés 10.5

potimarron, carotte, poireaux, betterave, blé, grains de courge, oignon nouveau, vinaigrette à l'orange et yaourt

Salade de quinoa & poulet grillé 12

ciboulette, cheddar blanc en copeaux, oignon pickles et amandes grillées

Salade au pastrami 12.5

pastrami, sucrine, pickles oignon et sauce à la coriandre et citron

Salade veggie 10

aubergine, oignon, champignon, crème de fromage de chèvre, poireaux

Sandwich new-yorkais 10.5

baguette - meatloaf, oignon confit, gouda et moutarde américaine

Sandwich au pastrami 12.5

pain de seigle - pastrami, sucrine, pickles oignon et sauce à la coriandre et citron

Sandwich veggie 10

baguette - aubergine, oignon, champignon, crème de fromage de chèvre, poireaux

Sandwich du Griffon 8

baguette - jambon, beurre, cornichon et persil

Avocado toast 10

pain de seigle - racines en lamelles, mâche, feta, huile d'olive et miel

Tartine de saumon fumé 12.5

pain de seigle - crème aux agrumes et ciboulette, roquette

LES SUCRÉS

Carrot cake 7.5

Cheesecake 7.5

Beignets de saison 5.5

Viennoiserie 3

Babka au bourbon 12

façon pain perdu

LES SALÉS

Planche de charcuterie 10

jambon serano, chorizo iberico, saucisson iberico et cessina de leon

Planche de fromage 9

fromage de chèvre cendré, comté, brie de meaux

Planche mixte 15

Cecina, chorizo ibérique, saucisson ibérique - chèvre cendré, brie de maux, comté 12 mois

Burratina & légumes grillés 12

aubergine, oignon, champignon et poireaux

Saucisse de Morteau 16

moutarde et pickles

Choux fleur rôti 10

avec crème à la ciboulette

LES SUCRÉS

Babka au bourbon 12

façon pain perdu

Cheesecake 8

Carrot cake 8



DAYTIME

Eat-in or take-out

From 10_{a.m.} to 6_{p.m.}

SAVOURY

Grilled vegetables salad 10.5

pumpkin, carrots, leeks, beet, wheat, pumpkin seeds, spring onions with orange and yogurt vinaigrette

Quinoa & grilled chicken salad 12

chives, white cheddar shavings, pickled onions and toasted almonds

Pastrami salad 12.5

pastrami, baby lettuce, pickles onion with a lemon-coriander sauce

Veggie salad 10

baguette - eggplant, onions, mushrooms, goat cheese cream and leeks

New-York sandwich 10.5

baguette - meatloaf, caramelized onion, gouda with American mustard

Pastrami sandwich 12.5

rye bread – pastrami, baby lettuce, pickles onion with a lemon-coriander sauce

Veggie sandwich 10

baguette - eggplant, onions, mushrooms, goat cheese cream and leeks

Griffin's sandwich 8

baguette - ham, butter, pickles and parsley

Avocado toast 10

rye bread – root slices, lamb's lettuce, feta cheese with olive oil and honey

Smoked salmon toast 12.5

rye bread– citrus fruits and chives cream and arugula salad

SWEET

Carrot cake 7.5

Cheesecake 7.5

Seasoned donuts 5.5

Viennoiserie (french pastries) 3

Babka flavored with bourbon 12

french toast-style

NIGHTTIME

Eat-in or take-out

From 6_{p.m.} to 12_{a.m.}

SAVOURY

Charcuterie plate 10

serrano ham, iberico chorizo, iberico sausage and leon cecina

Cheese plate 9

ashed goat cheese, comté and brie de meaux

Mixed plate 15

iberico chorizo, iberico sausage and leon cecina - ashed goat cheese, comté and brie de meaux

Burratina & grilled vegetables 12

eggplant, onions, mushrooms and leeks

Morteau sausage 16

with mustard and pickles

Roasted cauliflower 10

with chive cream

SWEET

Babka flavored with bourbon 12

french toast-style

Cheesecake 8

Carrot cake 8



The dishes are homemade and elaborated on site with raw products

Prices are in Euros TTC, service included.

In accordance with the legislation, a list of allergenic or intolerable products is available on demand.

