

GRIFON

SUMMER 2022

LUNCH & DINER


Veggie dips	9	Bowl with cod confit	15
Hummus & foccacia croutons	9	<i>Camargue rice, baby spinach, cod confit with thyme, pink pepper, lemon & star anise, creamy tahini & lemon yoghurt sauce, mango pickles</i>	
Burratina & apricot chutney	10	Tuna melt	14.5
Spare ribs	12	<i>Homemade foccacia, tuna with celery, red onion, parsley, gherkins, gratined with white cheddar, served with a mix salad</i>	
<i>Spare ribs from Maison Montalet, coriander oil & mango pickles</i>		Veggie toast	14.5
Vegetarian salad	14	<i>Homemade foccacia, creamy sauce of roasted peppers, basil, grilled eggplant & onions, served with a mix salad</i>	
<i>Buckwheat, mix salad, roasted peppers and zucchini, feta & oeuf parfait</i>		Griffon's famous croque-monsieur	16
Heirloom Tomato Salad	14	<i>Homemade foccacia, chive cream, nitrite free cooked ham, gratined with white cheddar, served with a mix salad</i>	
<i>Creamy tahini and lemon yogurt sauce, heirloom tomatoes, nectarines, pine nuts, olive oil & basil</i>			
Mix salad & citrus vinaigrette	4		

ALL DAY

Cooked ham (nitrite free)	9	Cheese plate	12
<i>from Maison Montalet</i>		<i>Brie de Meaux, Ossau-Iraty, Cabécou, with black cherry jam - available all day</i>	
Country style paté	9	Charcuterie plate	14
<i>from Maison Montalet : with a mix salad and pickles - available all day</i>		<i>from Maison Montalet : coppa, saucisson, lonzo, dry-cured ham (12months)</i>	

DESSERTS

Cheesecake of the day	9	Cake of the day	7.5	Cookies of the day	4.5
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 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.

