

Fall

LUNCH AND DINNER

(Excepting Sunday evening)

Dip & fresh cut veggies <i>Dip of the day, cucumbers, radishes, carrots and celery</i>	9	Veggie salad <i>Egg perfect, new potatoes, pecorino romano cheese, pickled meat radishes, mixed salad and aragula pesto</i>	14
Hummus <i>Hummus of the day and focaccia croutons</i>	9	Veggie toast <i>Homemade focaccia, heritage vegetables, fresh goat cheese, herbs and aragula pesto</i>	14
Burratina <i>Small burrata (125g) served with fig chutney</i>	10	Tuna melt <i>Homemade focaccia, tuna with celery, red onion, parsley, gherkins, grilled with vintage white cheddar, served with a mixed salad</i>	14,5
Red lentil dahl <i>Coconut milk, basmati rice, chilli flakes, cardamom, coriander and lime</i>	13	Griffon's famous croque monsieur <i>Homade focaccia, chive cream, nitrite free cooked ham, grilled with vintage white cheddar, served with a mixed salad</i>	16
Roastbeef <i>Slow cooked roastbeef, new potatoes, roasted beetroots, fig chutney, creamy garlic sauce, arugula and tarragon</i>	16	Soup of the day	9

CONTINUOUS SERVICE

Cooked ham (nitrite free) <i>From Maison Montalet</i>	9	Cheese plate <i>Brie de Meaux, Ossau-Iraty, cabécou, with black cherry</i>	12
Country style paté <i>From Maison Montalet, served with a mixed salad</i>	9	Charcuterie plate <i>From Maison Montalet, coppa, saucisson, lonzo, dry-cured ham (12mois)</i>	14
Salad bowl <i>Mixed salad and citrus vinaigrette</i>	4		

SWEETS OF THE MOMENT

Cheesecake(s)	9	Cake(s)	7,5	Cookie(s)	4,5
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Depending on the Cheffe's inspiration

