

## FOOD

### LUNCH AND DINNER

(Excepting Sunday evening)

<b>New potatoes</b> <i>Roasted new potatoes and homemade sauce</i>	8	<b>Soup of the day</b>	9
<b>Hummus</b> <i>Hummus of the day and focaccia croutons</i>	9	<b>Saint-Marcellin</b> <i>Saint-Marcellin (80g), toasted country bread, apple chutney and mixed salad</i>	9
<b>Dip &amp; fresh cut veggies</b> <i>Dip of the day, cucumbers, radishes, carrots and celery</i>	10	<b>Leeks vinaigrette</b> <i>Leeks, white balsamic vinaigrette with mustard's seeds shalots, capres and dill</i>	10
<b>Baked camembert</b> <i>Baked camembert (150g) with honey and rosemary, apple chutney</i>	10	<b>Smoked trout</b> <i>Smoked trout, toasted country bread, creamy lemon sauce with pink peppercorn</i>	12
<b>Veggie plate</b> <i>Spice-roasted cauliflower, white bean cream with tahini, baked garlic and lemon, pomegranate and sumac vinaigrette, pickled grape and mixed salad</i>	14	<b>Beluga lentil salad</b> <i>Crisp salad, Beluga lentil, egg parfait, smoked bacon, ash-covered goat cheese and pickled red onions</i>	15
<b>Chicken biryani</b> <i>Basmati rice, spicy chicken</i>	15	<b>Griffon's famous croque monsieur</b> <i>Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar and mixed salad</i>	16

### CONTINUOUS SERVICE

<b>Salad bowl</b> <i>Mixed salad and citrus vinaigrette</i>	4	<b>Cheese plate</b> <i>Bleu d'Auvergne, Comté (8 mois), cabécou and black cherry jam</i>	12,5
<b>Cooked ham (nitrite free)</b> <i>From Maison Montalet</i>	9	<b>Charcuterie plate</b> <i>From Maison Montalet, coppa, saucisson, chorizette and dry-cured ham (12mois)</i>	14,5
<b>Country style paté</b> <i>From Maison Montalet, mixed salad and pickles</i>	9		

### SWEETS OF THE MOMENT

<b>Cheesecake(s)</b>	9	<b>Cake(s)</b>	8	<b>Cookie(s)</b>	5
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Depending on the Cheffe's inspiration

