

FOOD

LUNCH AND DINNER

(Excepting Sunday evening)

New potatoes Roasted new potatoes and homemade sauce	8	Dip & fresh cut veggies Dip of the day, cucumbers, radishes and carrots	9
Hummus Hummus of the day and focaccia croutons	9	Smoked trout Smoked trout, toasted country bread, creamy lemon sauce with pink peppercorn	12
Burratina Small burrata (125g), wild garlic and walnut pesto	10		
Veggie plate Creamy mix of feta and ricotta, roasted carrot tops and wild garlic pesto	14	Spring Root Vegetable Salad Roasted yellow beets, radishes, turnips and carrots, baby spinach and arugula, hint of yogurt with garlic and lemon, pistachio vinaigrette	15
Coalfish Coalfish confit in olive oil, Camargue rice, baby spinach, fennel and caper, shallot and dill vinaigrette	15	Griffon's famous croque monsieur Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar and mixed salad	16

CONTINUOUS SERVICE

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

SWEETS OF THE MOMENT

Cheesecake(s)	9	Cake(s)	8	Cookie(s)	5
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Depending on the Cheffe's inspiration

