

LUNCH (FROM 12AM TO 3PM)

Couscous Griffon - served cold ✓ Semolina, cauliflower, roasted red onions, spinach, dates, lemon, mint and garlic vinaigrette sauce	14,5	◆ Dish of the week ◆ Check the slate	14,5
Winter toast ✓ Roasted squash with honey, thyme and rosemary french cottage cheese, roasted almonds	14	Marinated beef - served cold marinated beef fillet cooked at low temperature, baby new potatoes salad with homemade herb mayonnaise	16,5
Griffon's famous croque-monsieur Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar and mixed salad	17		

SHARING PLATES FOR DINNER (FROM 7PM TO 10:30PM)

Focaccia ✓ Rosemary focaccia (oven-baked Italian bread)	6,5	French cottage cheese ✓ French cottage cheesewith green olives, shallots, garlic confit and olive oil	8
Baby new potatoes salad ✓ Baby new potatoes salad, carrot pickles, fleur de sel, homemade herb mayonnaise	8,5	Hummus ✓ Chickpea mash with tahini, cumin, lemon and olive oil	9,5
Coral lentil balls ✓ Coral lentil balls, breadcrumbs, beet and carrot pickles, yoghurt, crème fraiche, lemon and olive oil sauce	9,5	Baked trout Baked trout, carrot pickles, yoghurt cream with mustard and tarragon, lightly spiced oil	13
Griffon's famous croque-monsieur Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar	14		

ALL DAY LONG (FROM 12AM TO 10:30PM)

SAVOURY

Salad bowl ✓ Mixed salad and citrus vinaigrette	5	Cheese of the week ✓ Rare cheese chosen by our Cheffe	8
Country-style pâté From Maison Montalet, mixed salad and pickles	9	Dry-cured ham plate Dry-cured ham from Maison Montalet (6 month maturing)	12
Cheese plate ✓ Tome des Bauges, goat's cheese, Morbier (45 days maturing)	12,5	Charcuterie plate Coppa, saucisson, rosette and chorizette, from Maison Montalet,	16

SWEETS OF THE MOMENT

Cheesecake(s)	9	Cake(s)	9	Cookie(s)	5,5
----------------------	---	----------------	---	------------------	-----

Depending on our Cheffe's inspiration

