

## LUNCH (FROM 12AM TO 3PM)

<b>Çilbir (Turkish dish) ✓</b> Two "oeufs parfaits", garlic yogurt, chili oil, seasonal vegetables	14	<b>◆ Dish of the week ◆</b> Check the slate	15
<b>Poached fennel salad ✓</b> Fennel poached with orange zest and cardamom, escarole, red quinoa, orange slices, tahini sauce	14,5	<b>Chicken focaccia</b> Focaccia sandwich, pulled chicken, lemon and garlic mayonnaise, herb salad, homemade pickles	15
<b>Griffon's famous croque-monsieur</b> Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar and mixed salad	16		

## SHARING PLATES FOR DINNER (FROM 7PM TO 10PM)

<b>Focaccia ✓</b> Rosemary focaccia	6,5	<b>Feta dip ✓</b> Feta, basil and walnut	9
<b>Hummus ✓</b> Chickpea mash with tahini, cumin, lemon and olive oil	9,5	<b>Burratina ✓</b> Burratina, caramelized shallots with pomegranate molasses, cumin, paprika and isot pepper	10
<b>Escarole salad ✓</b> Escarole salad, roasted plums, Auvergne blue cheese, roasted hazelnuts, hazelnut and white balsamic vinaigrette	12	<b>Sea bass fillet</b> Sea bass fillet, virgin sauce with grapefruit, lime and kiwi, spring onions and dill	13
<b>Griffon's famous croque-monsieur</b> Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar	14		

## ALL DAY LONG (FROM 12AM TO 10PM)

### SAVOURY

<b>Salad bowl ✓</b> Mixed salad and citrus vinaigrette	5	<b>Cheese of the week ✓</b> Rare cheese chosen by our Cheffe	8
<b>Country-style pâté</b> From Maison Montalet, mixed salad and pickles	9	<b>Dry-cured ham plate</b> Dry-cured ham from Maison Montalet (6 month maturing)	12
<b>Cheese plate ✓</b> Three cheeses of the day from Iroma - relish	12,5	<b>Charcuterie plate</b> Coppa, saucisson, rosette and chorizette, from Maison Montalet	16

### SWEETS OF THE MOMENT

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



**BRUNCH PLATES** (FROM 12AM TO 3PM)

**A vegetarian plate**  - 17

*Homemade hummus, "oeuf parfait", rosemary focaccia, red quinoa, garlic yogurt, mix of seasonal vegetables, mesclun*

**Fish supplement** (+3,5)

*Sea bass fillet, virgin sauce with grapefruit, lime and kiwi, spring onions and dill*

**Meat supplement** (+3,5)

*Pulled chicken, lemon and garlic mayonnaise*

**Griffon's famous croque-monsieur** - 16

*Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar and mixed salad*

**ALL DAY LONG** (FROM 12AM TO 10PM)

SAVOURY

**Salad bowl**  - 5

*Mixed salad and citrus vinaigrette*

**Cheese of the week**  - 8

*Rare cheese chosen by our Cheffe - Iroma*

**Country-style pâté** - 9

*From Maison Montalet, mixed salad and pickles*

**Dry-cured ham plate** - 12

*Dry-cured ham from Maison Montalet (6 month maturing)*

**Cheese plate**  - 12,5

*Three cheeses of the day - Iroma*

**Charcuterie plate** - 16

*Coppa, saucisson, rosette and chorizette, from Maison Montalet*


SWEETS OF THE MOMENT

**Cheesecake(s)** 9

**Cake(s)** 9

**Cookie(s)** 5,5

*Depending on our Cheffe's inspiration*

*All of our dishes are homemade and cooked in Griffon  
Vegetarian dishes *

