

## LUNCH (12AM-3PM)

<p><b>Ceviche</b> 15  <i>Hake "raw" marinated in lime juice and coconut milk, red onion and cucumber pickles, lettuce</i></p> <p><b>Pulled pork focaccia</b> 15  <i>Focaccia, pulled pork, lightly spicy marinade, homemade harissa sauce, pickles and mixed salad</i></p> <p><b>Griffon's famous Croque-monsieur</b> 16  <i>Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar and mixed greens</i></p>	<p><b>Dish of the week</b> 15  <i>Check with the staff</i></p> <p><b>Fregola sarda salade</b> <span style="color: green;">✓</span> 14  <i>Fregola sarda salad, roasted zucchini, cherry tomatoes, pesto and aragula</i></p>
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## SHARING PLATES FOR DINNER (7PM-10PM)

<p><b>Burratina</b> <span style="color: green;">✓</span> 10  <i>Burratina, cherry tomatoes, herbs and basilic oil</i></p> <p><b>Gravlax</b> 14  <i>Salmon marinated with vodka and dill, beetroot carpaccio, lemon and dill cream</i></p> <p><b>Croque-monsieur Griffon</b> <span style="color: green;">✓</span> 15  <i>Homemade focaccia, chives cream, cooked ham, grilled vintage white cheddar</i></p>	<p><b>Vegetable fritters</b> <span style="color: green;">✓</span> 12  <i>Oven baked carrots and zucchini fritters, lemon and dill cream.</i></p> <p><b>Lentil caviar</b> <span style="color: green;">✓</span> 12  <i>Garlic yogurt, green lentils, french beans, lemon and chives sauce</i></p> <p><b>Focaccia</b> 6,5  <i>Homade focaccia with rosemary</i></p>
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## ALL DAY LONG (12AM-10PM)

### SAVOURY

<p><b>Salad bowl</b> <span style="color: green;">✓</span> 5  <i>Mixed greens and citrus vinaigrette</i></p> <p><b>Hummus</b> <span style="color: green;">✓</span> 9,5  <i>Chickpeas with tahini, cumin, lemon and lightly spicy olive oil</i></p> <p><b>Cheese plate</b> <span style="color: green;">✓</span> 12,5  <i>Three cheeses of the day with relish - Iroma</i></p>	<p><b>Country-style pâté</b> 9  <i>Plain or with dried tomatoes, with mixed salad and pickles - Maison Montalet</i></p> <p><b>Charcuterie plate</b> 16  <i>Coppa, saucisson, rosette and ham (12 month) Maison Montalet</i></p>
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### 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

Prices in euros, VAT and service included.  
 According to the law, a list of allergens is available.



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

### A vegetarian plate - 18,5

Homemade hummus, « oeuf parfait », fregola sarda, garlic yogurt, mixed greens, fresh and seasonal roasted vegetables

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

Oven baked salmon, lemon cream, aneth

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

Pulled pork, lightly spicy marinade

### 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 greens and citrus vinaigrette

#### Hummus - 9

Chickpeas with tahini, cumin, lemon, lightly spicy olive oil

#### Assiette de fromages - 12,5

Three cheeses of the day with relish Iroma

#### Country-style pâté - 9

Plain or with dried tomatoes mixed salad and pickles - Maison Montalet

#### Charcuterie plate - 16

Coppa, saucisson, rosette and ham (12 month) 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 

