

LUNCH (12AM-3PM)

Ceviche 15 <i>Hake "raw" marinated in lime juice and coconut milk, red onion and cucumber pickles, lettuce</i>	Dish of the week 15 <i>Check with the staff</i>
Pulled pork focaccia 15 <i>Focaccia, pulled pork, lightly spicy marinade, homemade harissa sauce, pickles and mixed salad</i>	Fregola sarda salade ✓ 14 <i>Fregola sarda salad, roasted zucchini, cherry tomatoes, pesto and aragula</i>
Griffon's famous Croque-monsieur 16 <i>Homemade focaccia, chive cream, cooked ham, grilled vintage white cheddar and mixed greens</i>	

SHARING PLATES FOR DINNER (7PM-10PM)

Burratina ✓ 10 <i>Burratina, cherry tomatoes, herbs and basilic oil</i>	Vegetable fritters ✓ 12 <i>Oven baked carrots and zucchini fritters, lemon and dill cream.</i>
Gravlax 14 <i>Salmon marinated with vodka and dill, beetroot carpaccio, lemon and dill cream</i>	Lentil caviar ✓ 12 <i>Garlic yogurt, green lentils, french beans, lemon and chives sauce</i>
Croque-monsieur Griffon 15 <i>Homemade focaccia, chives cream, cooked ham, grilled vintage white cheddar</i>	Focaccia 6,5 <i>Homade focaccia with rosemary</i>

ALL DAY LONG (12AM-10PM)

SAVOURY

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

SWEETS OF THE MOMENT

Cheesecake(s) 9	Cake(s) 9	Cookie(s) 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

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

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 

