

LUNCH (12AM-3PM)

Lentil salad ✓ Beluga lentils with lemon and mint sauce, kale, roasted squash, garlic yogurt, pomegranat	14,5	Meatballs Pork and beef meatballs with chimichurri sauce broccoli, basmati rice	15,5
Cod puttanesca Slow cooked cod fish with tomatoes, capers, olives and "orecchiette" pasta	16	Griffon's famous Croque-monsieur Homemade focaccia, chive cream, cooked ham from Maison Montalet, grilled vintage white cheddar and mixed greens	17
Dish of the week Check with the staff	15,5		

SHARING PLATES FOR DINNER (7PM-10PM)

Squash dip ✓ Mashed squash with feta, roasted squash, pomegranate and parsley	10	Potatoes Rösti ✓ Potatoes and celery root fritters with horseradish sauce, tarragon and mustard	12
Lentil balls ✓ Red lentils and bulgur balls, garlic panko, yogurt, pomegranate sour and green oil sauce, pickles	12	Fish Rillettes Low-temperature cooked cod, smoked herring, fresh cream with lemon zest dill and chives, pickled mustard seeds and shallots	13,5
Croque-monsieur Griffon Homemade focaccia, chives cream, cooked ham from Maison Montalet, grilled vintage white cheddar	15,5	Focaccia Homade focaccia with rosemary and candied tomatoes	6,5

ALL DAY LONG (12AM-10PM)

SAVOURY

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

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 », beluga lentils, garlic and fresh herbs yogurt, mixed greens, fresh and seasonal roasted vegetables, homemade pickles

Fish supplement (+4)

Slow cooked cod fish
with tomatoes, capers and olives

Meat supplement (+4)

Sausage "maison Montalet"
with wholegrain mustard

Griffon's famous croque-monsieur - 17

Homemade focaccia, chive cream, cooked ham from Maison Montalet, 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 

