
LUNCH 12AM-3PM

Lentil salad - 14.5€

Beluga lentils with lemon and mint sauce, kale, roasted squash, garlic yogurt, fresh pomegranat

Cod puttanesca - 16€

Slow cooked cod fish with tomatoes, capers, olives and "orecchiette" pasta

Meatballs - 15.5€

Pork and beef meatballs with chimichurri sauce, broccoli, basmati rice

Griffon's famous Croque-monsieur - 17€

Homemade focaccia, chive cream, cooked ham from Maison Montalet, grilled vintage white cheddar and mixed greens

Dish of the week - 15.5€

Check with the staff

All of our dishes are homemade and cooked in Griffon

 Vegetarian dishes

DINNER TO SHARE 7PM-10PM

Squash dip - 10€

Mashed squash with feta, roasted squash, fresh pomegranat and parsley

Lentil balls - 12€

Red lentils and bulgur balls, garlic panko, yogurt, pomegranate sour and green oil sauce, pickles

Potatoes Rösti - 12€

Potatoes fritters, with horseradish sauce, tarragon and mustard

Fish Rillettes - 13.5€

Low-temperature cooked cod, smoked mackerels, fresh cream with lemon zest dill and chives, pickled mustard seeds and shallots

Croque-monsieur Griffon - 15.5€

Homemade focaccia, chive cream, cooked ham from Maison Montalet, grilled vintage white cheddar

Focaccia - 6.5€

Homade focaccia with rosemary and sun-dried tomatoes

ALL DAY LONG 12AM-10PM

SAVOURY

Salad bowl - 5€

Mixed greens and citrus vinaigrette

Hummus - 9.5€

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

Cheese plate - 12.5€

Three cheeses of the day with relish - Iroma

Country-style pâté - 9€

with mixed salad and pickles
Maison Montalet

Assiette de charcuterie - 16€

Coppa, saucisson, rosette and ham (12 month) - Maison Montalet

SWEETS OF THE MOMENT

Cookie - 5.5€

Cheesecake - 9€

Cake - 9€

Depending on our Cheffes' inspiration

FOOD

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€)

Pork and beef meatballs, chimichurri sauce

Griffon's famous croque-monsieur - 17€

Homemade focaccia, chive cream, cooked ham from Maison Montalet, grilled vintage white cheddar and mixed salad

SAVOURY

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