

LUNCH 12AM-3PM

Green houmous and veggies 🌱 - 14.5€

Green houmous (white beans, chick peas, spinach, coriander, parsley and scallions), fresh spinach, roasted carrots with zataar, chili oil

Marinated chicken supreme - 16€

Marinated chicken supreme, golden lentil cream, charde, red chichurri sauce

Saithe confit - 15.5€

Slow cooked saithe, fennel, quinoa, lemon, honey and thyme roasted apricot, lemon, capres and parsley sauce

Griffon's 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 / 6.30PM-9.30PM

Kimchi style salad 🌱 - 10€

Soft boiled egg marinated in soysauce and sesame oil, cabbage, carrot and cucumber in kimchi sauce

Whipped feta 🌱 - 12€

Whipped feta and ricotta, pistachios, asparagus and broccolini.

Carrot fritters 🌱 - 12€

Carrot fritters, yogurt, harissa, soy and tahini sauce, herb salad

Burratina - 13€

Burratina (125g), seasonal fruit chutney 13

Fish Rilletes - 13.5€

Slow cooked saithe, baked trout and smoked salmon, creamcheese, crème fraiche, capers, dill and chives, pickled fennel

Griffon's Croque-monsieur - 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

Charcuterie plate - 16€

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

SWEETS OF THE MOMENT

Cookie - 5.5€

Cheesecake - 9€

Cake - 9€

FOOD

BRUNCH PLATES 12AM-4PM

According to the law, a list of allergens is available.

A vegetarian plate - 18.5€

Homemade hummus "oeuf parfait",
garlic and fresh herbs yogurt,
quinoa, seasonal vegetables and homemade pickles

Fish supplement (+4€)

Slow cooked saithe,
lemon, capres and parsley sauce

Meat supplement (+4€)

Chicken filet, red chimichoury sauce (roasted
peppers, smoked paprika, parsley, coriander,
garlic and chili),

Griffon's Croque-monsieur and salad - 17€

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

SAVOURY 12AM-4PM

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€

Pâté with mixed salad and pickles - « Maison
Montalet »

Charcuterie plate - 16€

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

SWEETS 12AM-4PM

Cookie - 5.5€

Cheesecake - 9€

Cake - 9€

All our dishes are homemade.

We are concerned about food waste : some dishes may no longer
be available when you come - thank you for your understanding.

 Vegetarian dishes

FOOD SUNDAY