

LUNCH 12AM-3PM

Cold Soup - 13€

Sorrel, spinach, zucchini, and buttermilk soup, savory granola, and fresh goat cheese

Spelt Salad - 14.5€

Escarole, spelt, Basque blue cheese, roasted peach, sage & honey vinaigrette

Stuffed Eggplant - 16€

Whole eggplant stuffed with beef and tomatoes. Served with mesclun and citrus vinaigrette

Pollock in Sauce - 16€

Pollock with ginger, turmeric, coconut & lime sauce, served with marinated carrot julienne (sesame oil, rice vinegar, lime, scallion)


Croque-Griffon - 17€

Focaccia, chive cream, cooked ham from « Maison Montalet », grilled white cheddar served with mesclun and citrus vinaigrette

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

Agua chile - 13€

Pollock aguachile with cucumber, coriander, lime, chili & red onion sauce, and pickled grapes

Labneh & Tomatoes - 13€

Labneh with confit tomatoes, fresh tomato salad, raspberry vinegar sauce, Kalamata black olives

Roasted Feta - 12€

Feta roasted with white and black sesame, watermelon, and spiced honey (chili flakes, paprika)

Zaalouk - 10€

Aubergine "dip" with tomatoes, persil, tahini, and olive oil

Crispy Pork Belly - 13.5€

Crispy pork belly with avocado, coriander & lime sauce, cabbage pickles

Focaccia - 6.5€

Homade herb focaccia

Croque-Monsieur - 15.5€

Focaccia, chive cream, cooked ham «Maison Montalet», grilled white cheddar

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€

From « Maison Montalet », with mixed salad and pickles

Charcuterie plate - 16€

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

SWEETS OF THE MOMENT

Cookie - 5.5€

Cheesecake - 9€

Cake - 9€

FOOD