

LUNCH 12AM-3PM

Autumn Garden - 14€

Grilled cauliflower, pumpkin purée, herb salad with pomegranate molasses

Frisée Salad - 14,5€

Frisée and rocket salad, beetroot cooked with spice mix, caramelised goat cheese, red apples and salty granola

Balsamic Chicken - 16€

Balsamic and honey glazed chicken thigh with parsnip purée and grilled broccoli

Pollock en Croûte - 16€

Baked Pollock with crunchy panko and herb mix with creamy leek risoni

Croque Griffon - 17€

Focaccia, chive cream, cooked ham « 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

DINNER TO SHARE / 6.30PM-9.30PM

Marinated Mackerel - 13,5€

Red miso glazed mackerel, leek and radish pickles

Confit Lemon Labneh - 13€

Confit lemon labneh, grilled fennel, toasted buckwheat and dill infused oil

Portobello mushroom - 12€

Portobello mushroom with black garlic cream, walnut oil and tomme cheese

Muhammara - 11€

Red 'corne de bœuf' pepper cream, pomegranate molasses, walnuts, olive oil and parsley

Cœur de Rumsteak - 14€

Tender slow-cooked rumsteak in whiskey-infused sauce, chestnut espuma

Croque-monsieur - 15.5€

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

Focaccia - 6.5€

Homemade herb focaccia

 Vegetarian dishes

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