

# BRUNCH PLATES

## The vegetarian plate - 18.5€

Homemade hummus, soft boiled egg, garlic and fresh herb yogurt, millet, roasted seasonal vegetables & homemade pickles

### Fish supplement (+4€)

Oven-baked meagre, with arugula, spinach & hazelnut pesto

### Meat supplement (+4€)

Smoked pork belly "Maison Montalet", with shallot confit infused with pomegranate molasses and sumac

## Griffon's famous croque-monsieur - 17€

Homemade focaccia, chive cream, cooked ham "Maison Montalet", grilled white cheddar, served with mixed greens and citrus vinaigrette

# SAVOURY

### Salad bowl - 5€ contains gelatin

Mixed greens and citrus vinaigrette

### Country-style pâté - 9€

From "Maison Montalet" with mixed greens and pickles

### Hummus - 9.5€

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

### Charcuterie plate - 16€

Coppa, saucisson sec, rosette & dry cured ham (12 month) - "Maison Montalet"

### Cheese plate - 12.5€

Selection of three cheeses of the week with jam and fresh fruits - Tentation Fromage

# SWEETS OF THE MOMENT

Depending on our Cheffes' inspiration

### Cookie - 5.5€

### Cheesecake - 9€

contains gelatin

### Cake - 9€

All of our dishes are homemade and cooked in Griffon.

 Vegetarian dishes

**FOOD** SUNDAY 12AM-4PM

## LUNCH 12AM-3PM

### Spelt Risotto - 14,5€

Spelt, button mushroom, confit tomatoes, grated Grana Padano

### Kale and Butternut Salad - 14€

Kale, buckwheat, roasted butternut with herbs, blueberry compote and toasted almonds

### Smoky pulled beef - 16,5€

Slow cooked pulled rumsteak with maple gravy, potato millefeuille and cauliflower cream

### Grilled Meagre Filet - 16€

Grilled meagre filet, millet with arugula, spinach & hazelnut pesto and crunchy snow peas

### 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

### Sea bass tartare - 14€

Confit garlic and lemongrass sauce, lime zest and beetroot sprouts

### Filled Kohlrabi "Ravioli" style - 13,5€

Kohlrabi carpaccio filled with a fresh goat cheese & thym filling and a pear condiment, ajo blanco and green oil

### Grilled oyster mushroom - 13€

White bean puree, smoked provolone and mustard seed pickles

### Roasted Saint Félicien - 12,5€

With shallot confit infused with pomegranate molasses and sumac

### Pork Ribs - 14€

Marinated with gochujang and honey, cauliflower cream, homemade barbecue sauce and lacto fermented plums

### 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€

Selection of three cheeses of the week with jam and fresh fruits - Tentation Fromage

### Country-style pâté - 9€

From "Maison Montalet" with salad and pickles

### Charcuterie plate - 16€

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

## SWEETS OF THE MOMENT

### Cookie - 5.5€

### Cheesecake - 9€

### Cake - 9€

contains gelatin

## FOOD

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