

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€

Mixed greens and citrus vinaigrette

contains gelatin

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 mixed greens and pickles

Charcuterie plate - 16€

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

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€

Splet, 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€

contains gelatin

Cake - 9€

FOOD