

## BRUNCH PLATES

### The vegetarian plate - 18.5€

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

### 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

Cakes - 9€

All of our dishes are homemade and cooked in Griffon.

 Vegetarian dishes

# FOOD SUNDAY

12AM-4PM

## LUNCH 12PM-3PM

### Dish of the week - 16€

Check with the waiters

#### Spelt Risotto - 15.5€

Spelt, button mushrooms, confit tomatoes, grated Grana Padano

#### Kale and Butternut Salad - 15€

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

#### Smoky pulled beef - 17€

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

#### Grilled Meagre Filet - 16.5€

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

#### Croque Griffon - 17.5€

Focaccia, chive cream, cooked ham "Maison Montalet", grilled white cheddar.

## DINNER TO SHARE / 6.30PM-9.30PM

### Sea bass tartare - 14.5€

Garlic confit and lemongrass sauce, lime zest, fresh chilies and beetroot sprouts

### Filled Kohlrabi "Ravioli" style - 13.5€

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

### Grilled oyster mushrooms - 13€

White bean purée, smoked provolone and mustard seed pickles

### Roasted Saint-Félicien - 13€

Saint-Félicien 160g with shallot confit infused with pomegranate molasses and sumac

### Pork Ribs - 15€

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

### Croque-monsieur - 16€

Focaccia, chive cream, cooked ham "Maison Montalet", grilled white cheddar

### Focaccia - 6.5€

Homemade herb focaccia

## SMALL BITES 12PM-9.30PM

### 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 mixed greens and pickles

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Depending on our Chefs' inspiration

Cookie - 5.5€

Cheesecake - 9€  
contains gelatin

Cakes - 9€

# FOOD

In accordance with legislation, a list of allergenic products or products that may cause intolerances is available.  
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 Vegetarian dishes