

BRUNCH

THE VEGETARIAN PLATE

Homemade hummus, soft boiled egg, garlic and fresh herb yogurt, red quinoa, seasonal vegetables & homemade pickles 18.5

FISH SUPPLEMENT

Pollock ceviche with coconut milk and lime +4

MEAT SUPPLEMENT

Smoked pork belly "Maison Montalet", with homemade green harissa +4

GRIFFON CROQUE-MONSIEUR

Focaccia, chive cream, cooked ham "Maison Montalet", grilled white cheddar, served with mixed greens and citrus vinaigrette 17

SAVOURY

SALAD BOWL

Mixed greens and citrus vinaigrette 5

HUMMUS

Chickpeas with tahini, cumin, lemon and lightly spiced olive oil 9.5

CHEESE PLATE

Selection of three cheeses of the week with jam and fresh fruits - Tentation Fromage 12.5

COUNTRY-STYLE TERRINE

From "Maison Montalet" with mixed greens and pickles 9.5

CHARCUTERIE PLATE

Coppa, saucisson sec, rosette & dry cured ham (12 month) - "Maison Montalet 16

SWEETS OF THE MOMENT

Depending on our chefs' inspiration

COOKIE(S)  5.5

CHEESECAKE

contains gelatin 9

PÂTISSERIES

9

Vegetarian Dishes 

In accordance with the law, a list of allergens and ingredients that may cause intolerances is available
All our dishes are homemade and prepared in Griffon