

LUNCH 12PM TO 3PM

DISH OF THE WEEK	16
Check with the staff	
SPANAKOPITA ✓	
Spinach, feta and mint pastry, served with a mixed greens salad and a shallot & preserved lemon vinaigrette	15.5
QUINOA & FRESH PEACH SALAD ✓	
Red quinoa salad with baby spinach, cherry tomatoes, grilled bell peppers and jalapeños, fresh peaches and pink radishes	15
CARAMELIZED PORK CHOP	
Roasted pork chop glazed with pomegranate molasses and Kalamata olives, cauliflower tabbouleh, braised fennel and homemade green harissa	17
POLLOCK CEVICHE	
Pollock ceviche with coconut milk and lime, mango and cucumber pico de gallo, served with a kale and lettuce salad	16.5
CROQUE GRIFFON	
Focaccia, chive cream, cooked ham « Maison Montalet », grilled white cheddar.Served with mesclun and citrus vinaigrette	17.5

ALL DAY LONG 12PM TO 9:30PM

SALAD BOWL ✓	5
Mixed greens and citrus vinaigrette	
HUMMUS ✓	9.5
Chickpeas with tahini, cumin, lemon and lightly spiced olive oil	
CHEESE PLATE ✓	12.5
Selection of three cheeses of the week with jam and fresh fruits – Tentation Fromage	
COUNTRY-STYLE PÂTÉ	9.5
From “Maison Montalet”, with mixed salad and pickles	
CHARCUTERIE PLATE	16
Coppa, saucisson, rosette & dry cured ham (12 month) – “Maison Montalet”	

DINER TO SHARE

6:30PM TO 9:30PM

SEA BREAM SASHIMI

Royal sea bream sashimi with Isigny cream infused with lime and kefir, pineapple carpaccio, and chili pickles 15

ZUCCHINI FRITTERS ✓

Yellow curry zucchini fritters served with a coconut yogurt and mint raita 13.5

CARAMELIZED CARROT DIP ✓

Caramelized carrot purée with homemade green harissa and red lentil crisps 11

SUMMER BURRATINA ✓

125g burrata with confit cherry tomatoes, crisp green peas, passion fruit and fresh oregano dressing 12

KOREAN-STYLE DRUMSTICKS

Chicken drumsticks marinated with honey and gochujang, served with kaffir lime mayonnaise and pickled daikon 14

CROQUE-MONSIEUR

Focaccia, chive cream, cooked ham « Maison Montalet », grilled white cheddar 16

FOCACCIA WITH KALAMATA OLIVE ✓

Homemade rosemary focaccia with Kalamata olive 6.5

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