Throughout the seasons, our menu showcases the French producers we partner with—such as Maison Montalet, Tentation Fromage, and Gustant for our brunch. Expect carefully selected ingredients, homemade dishes prepared right here at Griffon, and delicious vegetarian options to suit every craving.

LUNCH 12PM TO 3PM

DISH OF THE WEEK 16
Check with the staff

FALL GNOCCHETTI 15.5
Gnocchetti with caramelized leek and miso sauce, white beans, and toasted walnut

POACHED PEAR SALAD 15
Poached pear salad with honey and oregano halloumi, roasted pearl onions, fresh figs, and arugula

DUCK AND QUINCE TAJINE 17
Duck leg tagine with quince and preserved lemon, served with a wheat and buckwheat couscous

ROASTED MACKEREL 16.5
Small oven-roasted mackerel with fennel coleslaw and parsley-seasoned baby potatoes

CROQUE GRIFFON 17.5
Focaccia, chive cream, cooked ham *Maison Montalet*, grilled white cheddar. Served with mesclun and citrus vinaigrette

ALL DAY LONG 12PM TO 10PM

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
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

BEETROOT GRAVLAX ROLLS 15
Beetroot-cured salmon gravlax, labneh, and apple-horseradish condiment

MUSHROOM AND WALLNUT PÂTÉ 13
Focaccia toast with mushroom and walnut pâté, carrot and mustard seeds pickles

SWEET POTATO DIP 9.5
Sweet potato and leek cream with coconut milk and chili oil

FIG CARPACCIO 11.5
Fresh black fig with Brie de Meaux, pumpkin seed praline, and blood orange gel

PASTRAMI-STYLE ROAST BEEF 15
Beef sirloin marinated with four spices and slow-cooked, served with wholegrain tarragon mustard and homemade pickles

CRISPY BABY POTAOES 6.5
Crispy baby potatoes with green oil mayonnaise

FOCACCIA WITH CARAMELIZED ONIONS 9
Homemade rosemary focaccia with caramelized onions

CROQUE-MONSIEUR 16
Focaccia, chive cream, cooked ham *Maison Montalet*, grilled white cheddar

SWEETS OF THE MOMENT

Depending on our chefs' inspiration

COOKIE(S) 5.5

CHEESECAKE 9
contains gelatin

CAKE 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