

BRUNCH

Granola mistral Served with seasonal fruit, Greek yogurt or plant-based milk, and honey	\$24.900
Fresh fruits A portion of seasonal fruit	\$9.900
Classic 'tartines' Baguette served with butter, jam, or honey	\$8.900
French toast Brioche caramelizado con frutos rojos y miel	\$21.200
'Veggie tartines' <i>new recipe</i> Turmeric bread served with hummus, mushrooms, and avocado Add a "Liberté" egg +\$4.200	\$18.900
'Porridge' Creamy oatmeal and chia pudding served with red fruits, honey, and nuts	\$23.500
Chia pudding Creamy chia with Greek yogurt, honey, and sliced almonds	\$14.500
Bread basket Assortment of mini breads served with butter, jam, or honey	\$18.900
Fried or scrambled eggs Ask for your favorite additions	\$14.100
Eggs with tomato and onion	\$15.200
Huevos Rancheros <i>new recipe</i> Eggs sautéed with artisanal chorizo, prepared in a homemade stew and served with chimichurri sauce	\$26.900
'Cocotte' Baked eggs with cheese, herb butter, cream, and onion. Add bacon +\$9.500	\$23.900
'Signature' Baked eggs in a vol-au-vent with Napoletana sauce, onion, tomato, baby spinach, and avocado	\$26.200
Ibérico Baguette with coppa, tomato, and butter	\$26.800
Parisian Baguette with smoked ham, pickles, and butter	\$23.600
'Croque monsieur' Classic sandwich with soft bread, béchamel, smoked York ham, and melted cheese. Add a "Liberté" egg +\$4.200	\$26.900
B.L.T. Egg sandwich with bacon, lettuce, tomato, and Mistral mayonnaise Add avocado +\$4.200	\$27.200
S.L.T. Sandwich with "smash" chorizo, egg, lettuce, tomato, Mistral mayonnaise, and chimichurri. Add "quesillo" cheese +\$6.400	\$27.200

'Bonjour' combo Fresh fruits Mini bread basket Eggs of your choice (fried or scrambled)	\$29.200
Combo "pause cafe" Americano, espresso o doble espresso Pan de chocolate	\$13.500

PASTRIES

Paris croissant	\$6.900
Seasonal 'kouign amann' Caramelized puff pastry with a seasonal touch	\$10.800
Almond croissant	\$12.800
'Chausson' Puff pastry filled with red fruits	\$12.600
Pain au chocolat	\$8.900
Mini pain au chocolat	\$5.500
Almond pain au chocolat	\$15.600
Mini almond pain au chocolat	\$8.900
Cheese stick Puff pastry filled with a stick of farmer's cheese	\$13.800
Ham and cheese croissant Filled with York ham, "quesillo" cheese, and béchamel. Topped with melted Tomme-style cheese.	\$15.200
Cheese croissant	\$12.500

BAKERY

Baker's pizza Ciabatta, pomodoro, cheese, tomato. Add pesto +\$3.800	\$16.900
Mini pumpkin and paipa cheese bread	\$4.900
Sourdough bread	\$16.900
Whole-grain sourdough bread	\$11.200
Traditional baguette	\$5.900
5 Grains	\$18.900
'Liberté' brioche	\$23.400
Ciabatta	\$6.200
Turmeric bread	\$12.200
Walnut and cranberry bread	\$18.900
Burger buns (bag of 5)	\$18.900

ADICIONES

Avocado	\$4.200	Greek yogurt	\$3.400	Lemon juice	\$3.200
Bacon	\$9.500	Quesillo cheese	\$6.400	Michelada	\$4.200
York ham	\$9.500	Brava sauce	\$2.900	Glass of milk	\$6.700
Vol-au-vent	\$9.500	Butter	\$3.500	Glass of plant-based milk	\$9.600
'Liberté' egg	\$4.200	Jam or honey	\$3.500	Shot of milk	\$2.500
				Shot of plant-based milk	\$3.500

LUNCH & DINNER

Add quiche or tortilla for \$15.900



SOUPS

Roasted tomato cream \$18.900
Oven-caramelized with "fines herbes" and garlic.
Add avocado +\$4,200

Carrot and ginger cream \$18.900
Cream soup with coconut milk

'Pistou' soup \$18.900
Provençal vegetable minestrone with grains, tomato, and pesto

Onion soup \$23.900
Slow-cooked with beef broth and gratinéed cheese

QUICHES

Served with salad

Potato tortilla \$21.900
With onion and 'Liberté' eggs

Vegetarian quiche \$21.900
Spinach, leeks, farmer's cheese, and 'Liberté' eggs

Quiche 'lorraine' \$22.900
Bacon, caramelized onion, and 'Liberté' eggs

SPECIALS

Kefta meatballs \$40.200
Lamb and beef Mediterranean-style with pomodoro sauce, mint, and Greek yogurt

'Bœuf bourguignon' \$44.600
Classic slow-cooked beef stew with red wine, mushrooms, spinach, and bacon. **Order it in a vol-au-vent +\$8.400**

Chicken in mushroom sauce \$40.200
Farm-raised chicken in white sauce with mushrooms, onion, spinach, and Dijon mustard. **Order it in a vol-au-vent +\$8.400**

'Veggie' curry \$36.900
Red curry with chickpeas, potato, squash, mushrooms, spinach, and nuts. **Add chicken +\$7,400**

SALADS

Caesar salad \$23.500
Lettuce leaves, Tomme-style cheese slices, bread croutons, and Caesar dressing. **Add chicken +\$8,300**

Oriental salad \$30.200
Asian lettuces, chickpea falafels, red cabbage, cucumber, cherry tomatoes, pickled onion, olives, and hummus dressing

Nordic salad \$34.900
Asian lettuces, cured "páramo" trout, pickles, onion, citrus supremes, and yogurt dressing

SANDWICHES & BURGERS

Add Mistral potatoes (fries or wedges) and hibiscus soda +\$11,200



Cured trout sandwich \$32.900
Five-grain bread, cured "páramo" trout, Greek yogurt, avocado, lettuce leaves, pickled radishes, and chimichurri

Roast beef sandwich \$32.900
Sourdough brioche or ciabatta, Mistral roast beef, onion, pickles, lettuce leaves, tomato, and herb butter

Falafel sandwich \$26.900
Ciabatta with chickpea falafels, lettuce leaves, tomato, pickled onion, red cabbage, and yogurt sauce

Mistral chicken club sandwich \$33.900
Ciabatta with farm-raised chicken, bacon, Tomme cheese chip, Mistral mayonnaise, avocado, tomato, and baby spinach

Beef burger \$29.900
Sourdough brioche bun, beef patty, bacon, cheese, lettuce, tomato, Mistral mayonnaise, and tomato sauce

'Frenchie' burger \$34,900
Sourdough brioche bun, beef patty, crispy bacon, Tomme cheese, onions confit in red wine, and Mistral sauce

SIDES

Mistral potatoes \$10.900
Hand-cut French fries with a touch of "fines herbes"

Bravas potatoes \$16.200
Potato wedges with spicy OKU OSÉ chili mayonnaise

Green mix \$8.900
Fresh lettuce, pickles, marinated cabbage, bread croutons, and Mistral vinaigrette. **Add avocado +\$4,200**

PASTRY

Cheese and guava tart \$18.900

Chocolate éclair \$15.200

Chocolate volcano \$14.900

Brownie \$14.900

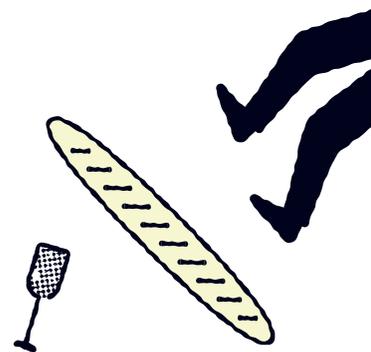
Banana muffin \$9.500 *new recipe*

Vegan carrot muffin \$9.500

Cookie \$10.500

Seasonal financier  \$14.400

Apple tartlet  \$14.400
Add Greek yogurt +\$3.400



Americano	\$7.700
French press small (2 cups)	\$12.200
French press large (4 cups)	\$25.900
Espresso	\$6.900
Double espresso	\$7.500
Latte	\$10.700
Latte with plant-based milk	\$13.400

HOT BEVERAGES

Mistral chocolate (with water)	\$10.200
Mistral chocolate (with milk)	\$11.900
Mistral chocolate (with plant-based milk)	\$13.900
Mistral chai tea Add espresso shot +\$6,900	\$14.200
Chai tea with plant-based milk	\$16.400
Matcha tea	\$17.500
Matcha tea with plant-based milk	\$18.500
Moroccan infusion	\$8.900
Mistral infusion selection	\$10.200
'Grandma's antidote' Orange, honey, and ginger blend	\$11.500
'Taita's antidote' Milk infusion with DE/TE/EN/TE spice blend (rosemary, dill, smoked black tea, pepper)	\$14.200
'Taita's antidote' with plant-based milk	\$16.200
Loose-leaf tea Green or black, floral or fruity notes	\$10.900
Loose-leaf tea with milk	\$11.900
Loose-leaf tea tea with plant-based milk	\$14.000

COFFEES

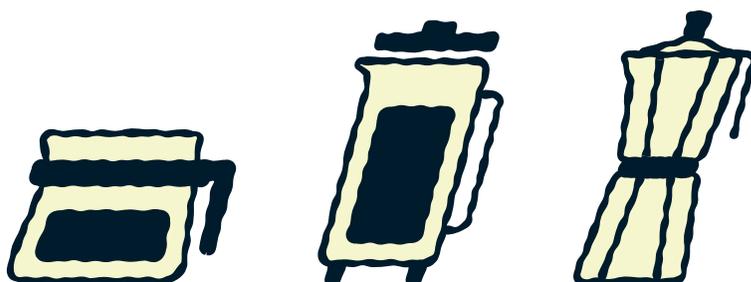
Cappuccino	\$10.900
Cappuccino with plant-based milk	\$13.900
Flat white	\$9,600
Flat white with plant-based milk	\$12.600
Macchiato	\$7.900
Macchiato with plant-based milk	\$9.200
Mochaccino	\$13.500
Mochaccino with plant-based milk	\$16.200

COLD BEVERAGES

Spring water Still / Sparkling	\$8.900
Fresh lemonade	\$9.500
House lemonades Cucumber & basil / Mint & ginger / Red fruits	\$10.900
'Matinal' Orange, passion fruit, and banana	\$16.500
Fresh orange juice (hortifrucol) Valencia oranges from the Colombian coffee region, artisanally processed. No sugar added	\$11.500
Natural fruit juice	\$11.500
Natural fruit juice with milk	\$12.500
Natural fruit juice with plant-based milk	\$13.900

SODAS

Lychee fizz Lychee, tonic, and spices	\$24.500
Coffee tonic Espresso, spice syrup, and tonic water	\$17.900
Mistral soda Citrus soda with DE/TE/EN/TE spices (rosemary, dill, smoked black tea, pepper)	\$11.900
Tamandua hibiscus soda Sugar-free	\$8.500
Tropical soda A chilled blend of pineapple infusion, Mistral spices, and citrus sherbert	\$9.900
Lucy soda Artisanal soda, lemonade or cherry	\$10.500
Corelia soda Artisanal passion fruit and hibiscus soda. Sugar-free	\$11.200



ALCOHOLIC DRINKS

Beer Hopulus craft beer (Brewed with natural ingredients under the German Purity Law of 1516)	\$16.900	Viche sour Viche from Playa de Munguidó with pineapple and citrus sherbert	\$30.200
Sparkling mead Artisanal honey-based fermented beverage with citrus notes	\$22.900	Gin & tonic	\$41.500
Glass of wine House selection	\$30.500	Mimosa A jug of sparkling wine with fresh orange juice	\$81.900
Mistral mulled wine With spices and orange	\$27.900	Bottle of white or red wine	\$131.900
Aperol Spritz With sparkling wine, soda, and a slice of orange	\$35.900	Bottle of Marcel Thorel cider French recipe, 100% apple, 2.4% alc.	x 330 ml \$29.900 x 750 ml \$87.500

TABLE BOARDS

'Apéro' combo Glass of wine + tapa	\$31.500	Baked brie Oven-melted whole brie cheese with almonds and honey. Served with baguette	\$38.900
Marinated olives With olive oil and herbs	\$17.900	'Veggie' board Falafels with tzatziki, hummus, and olives. Served with turmeric bread	\$50.500
Chickpea hummus Chickpea purée with sesame, lemon, marinated olives, and pickled onion. Served with turmeric bread	\$23.900	Mixed board 'Quesillo' cheese, Tomme-style cheese, and "saucisson". Served with baguette and butter	\$61.500



All our prices are in thousands of Colombian pesos and include an 8% tax.
We accept credit and debit cards (except Sodexo and Diners Club).
Please note that this establishment suggests a 10% tip based on the bill total,
which you may accept, reject, or modify according to your satisfaction with the service.