



BRUNCH

| | |
|---|-----------------|
| Granola mistral Served with seasonal fruit, Greek yogurt or plant-based milk, and honey | \$21.500 |
| Fresh fruits A portion of seasonal fruit | \$8.800 |
| Classic 'tartines' Baguette served with butter, jam, or honey | \$7.900 |
| French toast Brioche caramelizado con frutos rojos y miel | \$18.900 |
| 'Veggie tartines' <i>new recipe</i> Turmeric bread served with hummus, mushrooms, and avocado Add a "Liberté" egg +\$3,800 | \$16.600 |
| 'Porridge' Creamy oatmeal and chia pudding served with red fruits, honey, and nuts | \$20.900 |
| Chia pudding Creamy chia with Greek yogurt, honey, and sliced almonds | \$12.900 |
| Bread basket Assortment of mini breads served with butter, jam, or honey | \$15.900 |
| Fried or scrambled eggs Ask for your favorite additions | \$12.500 |
| Eggs with tomato and onion | \$13.500 |
| 'Cocotte' Baked eggs with cheese, herb butter, cream, and onion. Add bacon +\$8,500 | \$21.300 |
| 'Signature' Baked eggs in a vol-au-vent with Napoletana sauce, onion, tomato, baby spinach, and avocado | \$22.000 |
| Ibérico Baguette with coppa, tomato, and butter | \$23.900 |
| Parisian Baguette with smoked ham, pickles, and butter | \$21.000 |
| 'Croque monsieur' Classic sandwich with soft bread, béchamel, smoked York ham, and melted cheese. Add a "Liberté" egg +\$3,800 | \$22.900 |
| B.L.T. Egg sandwich with bacon, lettuce, tomato, and Mistral mayonnaise Add avocado +\$3,800 | \$22.900 |
| S.L.T. Sandwich with "smash" chorizo, egg, lettuce, tomato, Mistral mayonnaise, and chimichurri. Add "quesillo" cheese +\$5,700 | \$23.900 |

| | |
|--|-----------------|
| 'Bonjour' combo <i>new formula</i> Fresh fruits Mini bread basket Eggs of your choice (fried or scrambled) | \$25.900 |
| Combo "pause cafe" Americano, espresso o doble espresso Pan de chocolate | \$11.900 |

PASTRIES

| | |
|---|-----------------|
| Paris croissant | \$6.100 |
| Seasonal 'kouign amann' Caramelized puff pastry with a seasonal touch | \$9.500 |
| Almond croissant | \$11.200 |
| 'Chausson' Puff pastry filled with red fruits | \$11.200 |
| Pain au chocolat | \$7.900 |
| Mini pain au chocolat | \$4,900 |
| Almond pain au chocolat | \$13.900 |
| Mini almond pain au chocolat | \$7.900 |
| Cheese stick Puff pastry filled with a stick of farmer's cheese | \$12.200 |
| Ham and cheese croissant Filled with York ham, "quesillo" cheese, and béchamel. Topped with melted Tomme-style cheese. | \$13.500 |
| Cheese croissant | \$11.000 |

BAKERY

| | |
|--|-----------------|
| Baker's pizza Ciabatta, pomodoro, cheese, tomato. Add pesto +\$3,800 | \$14.900 |
| Mini pumpkin and paipa cheese bread | \$3.500 |
| Sourdough bread | \$14.900 |
| Whole-grain sourdough bread | \$9.900 |
| Traditional baguette | \$5.200 |
| 5 Grains | \$16.900 |
| 'Liberté' brioche | \$20.900 |
| Ciabatta | \$5.500 |
| Turmeric bread | \$10.900 |
| Walnut and cranberry bread | \$16.900 |
| Burger buns (bag of 5) | \$16.900 |

ADICIONES

| | | | | | |
|----------------------|----------------|------------------------|----------------|----------------------------------|----------------|
| Avocado | \$3.800 | Greek yogurt | \$3.000 | Lemon juice | \$2.700 |
| Bacon | \$8.500 | Quesillo cheese | \$5.700 | Michelada | \$3.700 |
| York ham | \$8.500 | Brava sauce | \$2.500 | Glass of milk | \$5.900 |
| Vol-au-vent | \$8.400 | Butter | \$3.100 | Glass of plant-based milk | \$8.500 |
| 'Liberté' egg | \$3.800 | Jam or honey | \$3.100 | Shot of milk | \$2.000 |
| | | | | Shot of plant-based milk | \$3.100 |

LUNCH & DINNER

Add quiche or tortilla for \$15.900



SOUPS

Roasted tomato cream \$16.900

Oven-caramelized with "fines herbes" and garlic.

Add avocado +\$3,800

Carrot and ginger cream \$16.900

Cream soup with coconut milk

'Pistou' soup \$16.900

Provençal vegetable minestrone with grains, tomato, and pesto

Onion soup \$19.900

Slow-cooked with beef broth and gratinéed cheese

QUICHES

Served with salad

\$19.500

Potato tortilla

With onion and 'Liberté' eggs

Vegetarian quiche

Spinach, leeks, farmer's cheese, and 'Liberté' eggs

Quiche 'lorraine'

Bacon, caramelized onion, and 'Liberté' eggs

SPECIALS

Kefta meatballs \$35.900

Lamb and beef Mediterranean-style with pomodoro sauce, mint, and Greek yogurt

'Bœuf bourguignon' \$39.900

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 \$35.900

Farm-raised chicken in white sauce with mushrooms, onion, spinach, and Dijon mustard. **Order it in a vol-au-vent +\$8,400**

'Veggie' curry \$32.900

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

SALADS

Caesar salad \$20.900

Lettuce leaves, Tomme-style cheese slices, bread croutons, and Caesar dressing. **Add chicken +\$7,400**

Oriental salad \$27.500

Asian lettuces, chickpea falafels, red cabbage, cucumber, cherry tomatoes, pickled onion, olives, and hummus dressing

Nordic salad \$28.900

Asian lettuces, cured "páramo" trout, pickles, onion, citrus supremes, and yogurt dressing

SANDWICHES & BURGERS

Add Mistral potatoes (fries or wedges) and hibiscus soda +\$9,900



Cured trout sandwich \$27.000

Five-grain bread, cured "páramo" trout, Greek yogurt, avocado, lettuce leaves, pickled radishes, and chimichurri

Roast beef sandwich \$27.500

Sourdough brioche or ciabatta, Mistral roast beef, onion, pickles, lettuce leaves, tomato, and herb butter

Falafel sandwich \$23.900

Ciabatta with chickpea falafels, lettuce leaves, tomato, pickled onion, red cabbage, and yogurt sauce

Mistral chicken club sandwich \$28.900

Ciabatta with farm-raised chicken, bacon, Tomme cheese chip, Mistral mayonnaise, avocado, tomato, and baby spinach

Beef burger \$25.900

Sourdough brioche bun, beef patty, bacon, cheese, lettuce, tomato, Mistral mayonnaise, and tomato sauce

'Frenchie' burger \$28.900

Sourdough brioche bun, beef patty, crispy bacon, Tomme cheese, onions confit in red wine, and Mistral sauce

SIDES

Mistral potatoes \$9.600

Hand-cut French fries with a touch of "fines herbes"

Bravas potatoes \$14.500

Potato wedges with spicy OKU OSÉ chili mayonnaise

Green mix \$7.900

Fresh lettuce, pickles, marinated cabbage, bread croutons, and Mistral vinaigrette. **Add avocado +\$3,800**

Chickpea hummus \$21,300

Chickpea purée with sesame, lemon, marinated olives, and pickled onion. Served with turmeric bread

PASTRY

Cheese and guava tart \$16.900

Chocolate éclair \$13.500

Chocolate volcano \$12.900

Brownie \$12.900



Banana muffin \$8.500 *new recipe*

Vegan carrot muffin \$8.500

Cookie \$8.900

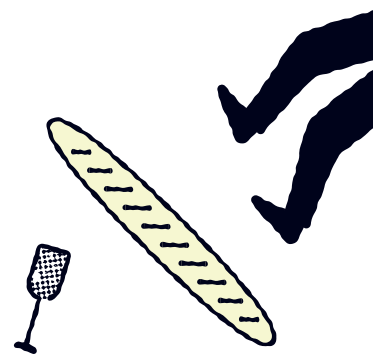
Seasonal financier \$8.900



Apple tartlet \$12.900



Add Greek yogurt +\$3,000



Americano
French press small (2 cups)
French press large (4 cups)
Espresso
Double espresso
Latte
Latte with plant-based milk

\$6.700
\$10.900
\$22.900
\$6.000
\$6.700
\$9.500
\$11.900

Cappuccino \$9.500
Cappuccino with plant-based milk \$11.900
Flat white \$8.200
Flat white with plant-based milk \$11.100
Macchiato \$7.100
Macchiato with plant-based milk \$8.200
Mochaccino \$11.900
Mochaccino with plant-based milk \$14.500

HOT BEVERAGES

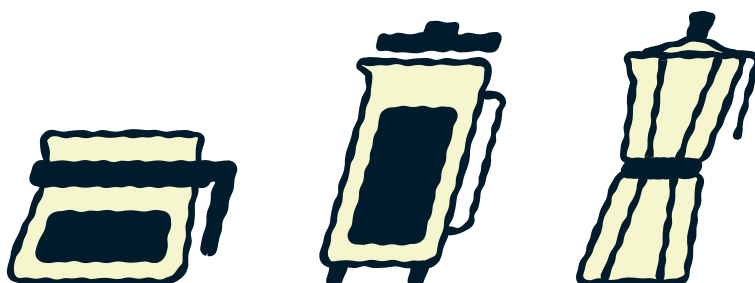
Mistral chocolate (with water) \$9.000
Mistral chocolate (with milk) \$10.500
Mistral chocolate (with plant-based milk) \$12.200
Mistral chai tea \$12.500
Add espresso shot +\$3,500
Chai tea with plant-based milk \$14.500
Matcha tea \$15.500
Matcha tea with plant-based milk \$16.500
Moroccan infusion \$8.000
Mistral infusion selection \$9.000
'Grandma's antidote' \$10.200
Orange, honey, and ginger blend
'Taita's antidote' \$12.500
Milk infusion with DE/TE/EN/TE spice blend (rosemary, dill, smoked black tea, pepper)
'Taita's antidote' with plant-based milk \$14.500
Loose-leaf tea \$9.000
Green or black, floral or fruity notes
Loose-leaf tea with milk \$10.200
Loose-leaf tea tea with plant-based milk \$12.500

COLD BEVERAGES

Spring water \$7.900
Still / Sparkling
Fresh lemonade \$8.500
House lemonades \$9.500
Cucumber & basil / Mint & ginger / Red fruits
'Matinal' \$14.500
Orange, passion fruit, and banana
Fresh orange juice (hortifrucol) \$10.200
Valencia oranges from the Colombian coffee region, artisanally processed. No sugar added
Natural fruit juice \$10.200
Natural fruit juice with milk \$11.200
Natural fruit juice with plant-based milk \$12.200

SODAS

Lychee fizz \$21.900
Lychee, tonic, and spices
Coffee tonic \$15.900
Espresso, spice syrup, and tonic water
Mistral soda \$10.500
Citrus soda with DE/TE/EN/TE spices (rosemary, dill, smoked black tea, pepper)
Tamandua hibiscus soda \$7.400
Sugar-free
Lucy soda \$9.200
Artisanal soda, lemonade or cherry



ALCOHOLIC DRINKS

| | | | |
|---|-----------------|---|------------------|
| Beer Hopulus craft beer (Brewed with natural ingredients under the German Purity Law of 1516) | \$14.900 | Vichilango Viche from Playa de Munguidó with green mango syrup | \$29.900 |
| Sparkling mead Artisanal honey-based fermented beverage with citrus notes | \$20.400 | 'Garden' gin & tonic Selva Gin from Cartagena with basil | \$36.900 |
| Glass of wine House selection | \$27.000 | Mimosa A jug of sparkling wine with fresh orange juice | \$72.900 |
| Mistral mulled wine With spices and orange | \$24.900 | Bottle of white or red wine | \$117.000 |
| Aperol Spritz With sparkling wine, soda, and a slice of orange | \$31.900 | Bottle of Marcel Thorel cider French recipe, 100% apple, 2.4% alc | \$ 77.900 |

TABLE BOARDS

| | | | |
|---|-----------------|---|-----------------|
| 'Apéro' combo Glass of wine + tapa | \$27.900 | 'Veggie' board Falafels with tzatziki, hummus, and olives. Served with turmeric bread | \$44.900 |
| Marinated olives With olive oil and herbs | \$15.900 | Mixed board 'Quesillo' cheese, Tomme-style cheese, and "saucisson". Served with baguette and butter | \$54.900 |
| Baked brie Oven-melted whole brie cheese with almonds and honey. Served with baguette | \$34.500 | | |



NOTA: Todos nuestros precios son en miles, incluyen el impuesto al consumo (8%) y están en pesos colombianos. Se aceptan tarjetas de crédito y débito (excepto Sodexo y Diners Club). Se informa al público que este establecimiento de comercio sugiere a sus consumidores una propina correspondiente al 10% del valor de la cuenta, el cual podrá ser aceptado, rechazado o modificado por usted, de acuerdo con su valoración del servicio prestado.