



## BRUNCH

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

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

## PASTRIES

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

## BAKERY

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

## ADICIONES

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

# LUNCH & DINNER

## SOUPS

Add quiche or tortilla for \$15.900



**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

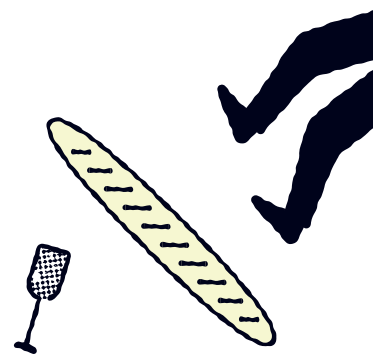
**Seasonal financier** \$8.900



**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**  
**Cappuccino with plant-based milk**  
**Flat white**  
**Flat white with plant-based milk**  
**Macchiato**  
**Macchiato with plant-based milk**  
**Mochaccino**  
**Mochaccino with plant-based milk**

\$9.500  
\$11.900  
\$8.200  
\$11.100  
\$7.100  
\$8.200  
\$11.900  
\$14.500

## HOT BEVERAGES

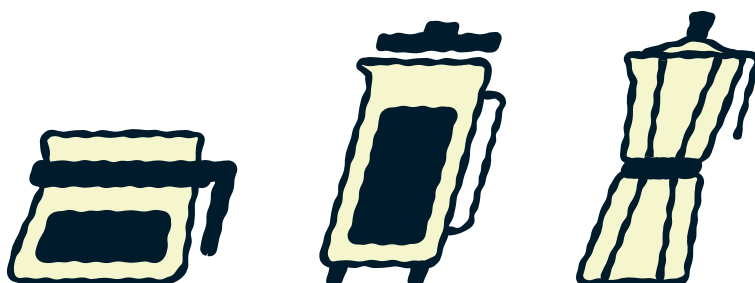
**Mistral chocolate (with water)** \$9.000  
**Mistral chocolate (with milk)** \$10.500  
**Mistral chocolate (with plant-based milk)** \$12.200  
**Mistral chai tea** \$12.500  
Add espresso shot +\$3,500  
**Chai tea with plant-based milk** \$14.500  
**Matcha tea** \$15.500  
**Matcha tea with plant-based 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

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

## TABLE BOARDS

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



All our prices are in thousands, include the consumption tax (8%), and are in Colombian pesos.

Credit and debit cards are accepted (except Sodexo and Diners Club).

This establishment suggests a 10% tip, which you may accept, decline, or adjust based on your assessment of the service