



# Petit Dejeuner et Brunch

| Breakfast and Brunch | Everyday | 8:30am-4:30 pm |

Immerse yourself in our **Farm to Table** experience, where every dish is a tribute to the freshness and quality of local products. We support small producers, bringing the best from the land directly to your table.

## Sucrée

### Pain Perdu Fruits Rouges \$23.000

Caramelized brioche French toast with red berries and vanilla sauce

### Pancakes Chantilly \$24.000

Pancakes with chantilly cream, blueberries, and toasted almonds

### Pancakes Miel Bacon \$25.800

Pancakes with honey and bacon  
+option eggs

### Waffle de Yuca \$22.600

With berry jam and fresh strawberries

## Oeufs

### Eggs \$10.000 Gluten free

Fried or scrambled with sourdough toast  
\*Pericos +\$2.000  
(scrambled with tomatoes and onions)

### Cazuelita Toulouse \$20.800

Scrambled eggs with artisanal sausage, cheese, and sourdough toast

### Cazuelita Asperges \$19.300

Baked eggs with asparagus, artisanal Brie cheese, and sourdough toast

### Cazuelita Costeña \$19.700

Baked eggs with coastal sour cream, hogao (tomato-onion sauce), corn, cheese, potato, and sourdough toast

## Sides

Avocado	\$5.200
Artisanal Ham	\$3.500
Butter and Jam	\$4.500
Sourdough Bread	\$5.200
House Potatoes	\$8.200
Mozzarella Cheese	\$3.200
Chicken Roll	\$12.000
Artisanal French Sausage	\$7.000
Artisanal Smoked Salmon	\$14.800
Stracciatella Cheese	\$7.300
Bacon	\$7.600



Waffle de Yuca



Avocado Toast  
Saumon Fumée



Pain Perdu  
Fruits Rouges

## Bowls

### Açaí \$20.500 Gluten free

Açaí and red berry smoothie with granola, strawberries, banana, blueberries, and dried coconut

### Granola Maison \$21.000 Gluten free

Greek yogurt with homemade granola, seasonal fruits, and honey  
Almond milk +\$3,000

### Salade de Fruits \$15.000 Gluten free

Seasonal fruit salad



Cinnamon Roll

Waffle Bacon

Croque Madame

Salade de Fruits

Croissant aux  
Amandes

Pancakes  
Chantilly

## Viennoisseries

Our Bread Basket	\$23.300
Croissant	\$6.800
Croissant aux Amandes	\$11.300
Chocolate Babka Soft brioche bread filled with chocolate and almonds	\$9.900
Seasonal Empanada	\$8.500
Paipa Cheese Bread	\$5.200
Cinnamon Roll	\$8.200

## Four Secs

Brownie 100% Colombian chocolate	\$12.000
Cake Tonka Caramel	\$8.900
Cookie Choco Rocher Colombian chocolate and hazelnuts	\$9.000
Macarons <b>Gluten free</b> Coffee, Coconut, Corozo, Chocolate, Vanilla Red Berries, Lulo, Passion Fruit, Ripe Plantain	\$7.000

## Waffles et Arepas

<b>Waffle Saumon Trufe \$38.400</b> Waffle de yuca, truffe white sauce, artisanal smoked salmon, asparagus, and avocado +option eggs
<b>Waffle Bacon \$35.100</b> Waffle de yuca, bacon, honey, and artisanal feta cheese +option eggs

**Arepa Criolla \$25.300** **Gluten free** 🌿  
Artisanal chia arepa with cream cheese,  
mozzarella cheese,  
hogao (tomato-onion sauce), and eggs

**Arepa Avocat \$28.600** **Gluten free** 🌿  
Artisanal chia arepa with cream cheese,  
avocado puree, cherry tomato chutney,  
pickled onions, and artisanal feta cheese  
+option eggs

**Arepa Saumon \$35.500** **Gluten free**  
Artisanal chia arepa with cream cheese,  
avocado puree, pickled onions,  
cherry tomato chutney, and  
artisanal smoked salmon  
+option eggs



## Tartines et Sandwiches

**Breakfast Saumon Avocat \$36.800**  
Sourdough brioche sandwich with  
avocado puree, eggs, cream cheese,  
and artisanal smoked salmon

**Breakfast BLT Bealé \$29.700**  
Sourdough brioche sandwich with eggs,  
bacon, lettuce, tomato, and truffe sauce

**Croque Madame \$31.800**  
Sourdough sandwich with artisanal ham,  
Paipa cheese, mozzarella, white sauce  
and sunny side up egg

**Grilled Brie Cheese \$25.800** 🌿  
Sourdough sandwich with Brie cheese,  
Paipa cheese, artisanal double cream,  
caramelized onions, and white sauce  
+option eggs

**Tartine Saucisse \$29.900**  
Sourdough toast with artisanal sausage,  
caramelized onions, cherry tomato  
chutney, and melted cheese  
+option eggs

**Tartine Stracciatella \$28.800** 🌿  
Sourdough toast with stracciatella cheese,  
pesto, avocado puree, cherry tomato  
chutney, balsamic reduction, and sprouts  
+option eggs

**Croissant Saumon Fumée \$37.900**  
Artisanal croissant sandwich with cream  
cheese, avocado, eggs, lettuce, pickled  
onions, and artisanal smoked salmon

**Avocado Toast \$21.700** 🌿  
Sourdough toast with avocado puree,  
feta cheese, cherry tomato chutney,  
pickled onions, and sprouts  
+option vegan  
+option eggs

**Avocado Toast Saumon \$37.900**  
Sourdough toast with avocado puree,  
cream cheese, artisanal smoked salmon,  
cherry tomato chutney, and sprouts  
+option eggs

# Dejeuner

| Lunch | Everyday | 12pm-4:30pm |

## Entrées

### Brie au Four \$31.100 🌿

Artisanal Brie cheese from Papa Pacho baked with sourdough bread, rosemary honey, and walnuts

### Soupe du Jour \$15.600 🌿

Available only on weekdays

### Saumon Fumée \$35.300

Artisanal smoked salmon with Greek yogurt sauce and sourdough bread

### Salade Saumon Fumée \$32.200

Artisanal smoked salmon salad with avocado, cherry tomatoes, green apple, pickled onions, cucumber, and mixed greens with honey mustard dressing

### Salade Chevre Chaud \$29.200

Artisanal goat cheese from Papa Pacho baked on sourdough toast, green apple, bacon, pickled onions, and mixed greens with honey mustard dressing

### Planche Apéro \$51.100

Platter with bresaola, coppa, cured ham, Brie cheese, goat cheese, and stracciatella cheese with sourdough bread and butter  
100% Colombian artisanal cheeses and cured meats



Entrecôte de Res



Fettuccine Stracciatella



Cordon Bleu

## Plats

### Entrecôte de Res \$50.400

Grass-fed ribeye, aged 30 days with house potatoes and a choice of salad with either red wine sauce or tartar sauce

### Boeuf Bourguignon \$46.900

Grass-fed beef stew in red wine sauce with bacon, carrots, mushrooms, house potatoes, and salad

### Cordon Bleu \$40.100

Breaded chicken stuffed with ham and cheese, served with tartar sauce, house potatoes, and salad

### Poulet a la Creme \$34.900

Chicken stuffed with a bacon and mushroom duxelles in a creamy sauce, served over fettuccine al burro

### Fettuccine Stracciatella \$30.200 🌿

Artisanal pasta in pesto sauce with stracciatella cheese, cherry tomatoes, and walnuts

### Fettuccine Saumon Fumé \$36.900

Artisanal pasta in lemon and tarragon sauce with artisanal smoked salmon

### Burger Bealé \$35.100

Sourdough brioche bun with beef patty, artisanal Brie cheese, caramelized onions, tomato, lettuce, and tartar sauce, served with house potatoes

### Saucisse Frites \$32.900

Artisanal Toulouse sausage with tartar sauce, house potatoes, and salad

Ask about our Menu du Jour during the week!



# Boissons

[Drinks]

Enjoy our **100% Colombian coffee** and unique specialty drinks made with local ingredients that support our producers. Additionally, we offer a selection of house-made teas and infusions so you can find pleasure in every sip.

## Café BIO

Espresso	\$6.000
Americano	\$6.900
Doble Espresso	\$7.000
Macchiato	\$6.900
Latte	\$7.900
Flat White	\$7.900
Capuccino	\$8.500
Iced Capuccino	\$10.900
Mocaccino	\$10.900
Iced Mocaccino	\$11.200
<small>Skimmed Milk +500</small>	
<small>Almond Milk +3.800</small>	



## Nos Boissons

Golden Milk	\$10.900
<small>Turmeric and ginger anti-inflammatory drink</small>	
Chai Latte	\$10.200
<small>Cinnamon and ginger wellness drink</small>	
Matcha Latte	\$11.900
<small>Japanese green tea drink rich in antioxidants</small>	
Turmeric Iced Latte	\$11.200
<small>Turmeric and ginger anti-inflammatory iced drink</small>	
Hot Cocoa	\$11.800

## Thés

Safari <u>White Tea</u>	\$7.500
<small>Pineapple &amp; Exotic Fruits</small>	
Mao Feng <u>White Tea</u>	\$7.500
<small>Raspberry, Strawberry &amp; Jasmine</small>	
Sencha Kyoto <u>Green Tea</u>	\$7.500
<small>Cherries &amp; Roses</small>	
Oolong Pink <u>Blue Tea</u>	\$7.800
<small>Roses, Watermelon &amp; Raspberries</small>	
Pu Ehr <u>Red Tea</u>	\$7.500
<small>Nuts, Grapefruit &amp; Flowers</small>	
Kamasutra Chai <u>Black Tea</u>	\$7.800
<small>Ginger, Cinnamon, Petals, Cardamom, Pepper, Cloves, Nutmeg</small>	
Vainilla Cream <u>Black Tea</u>	\$7.500
<small>Vanilla, Petals &amp; Almonds</small>	
English Breakfast <u>Black Tea</u>	\$7.500

## Boissons

Kombucha la Jaguara	\$13.200
Fruit Juice	\$7.800
Fruit Juice with Milk	\$9.000
Orange Juice	\$8.800
Still Water	\$6.800
Sparklign Water	\$5.900
Lemonade	\$6.900
Lemonade with Panela	\$7.400
Lemonade Limón Mandarino	\$8.400



## Vin et Bière

Mimosa	\$20.000
Beer	\$12.000
Cidre Marcel Thorel	\$27.000
<small>Typical French Alcoholic Drink Made from Apples</small>	

### Vin Rouge

Les Grains, Louberon, Merlot, France  
Glass \$28.000      Bottle \$120.000

### Vin Rosé

Château l'Escarelle, Provence, France  
Glass \$28.000      Bottle \$120.000

### Vin Blanc

Les Grains, Louberon, Chardonnay, France  
Glass \$29.000      Bottle \$125.000



## Infusions

Caffeine-Free and Theine-Free

Rooibos Organic Provence	\$7.500
<small>Rooibos, Petals &amp; Lavender</small>	
Berry Berry	\$7.500
<small>Berries, Hibiscus &amp; Raisins</small>	
Buterfly Pea	\$7.800
<small>Blue Flower Infusion</small>	
Peach Tisane	\$7.800
<small>Peach, Petals &amp; Chamomile</small>	
Orange Tropical	\$7.500
<small>Orange, Pineapple, Mango &amp; Petals</small>	

## Smoothies

Matin for Energy	\$17.200	Rougé for the Skin	\$16.300
<small>Banana, orange, and almond milk</small>		<small>Blackberry, strawberry, cucumber, mint</small>	
Fibre for Digestion	\$17.200	Santé for Wellbeing	\$16.300
<small>Oats, chia, banana, and almond milk</small>		<small>Apple, strawberry, and banana</small>	
Vert for Detox	\$15.400	Vitamine for Health	\$15.400
<small>Pineapple, celery, kale, cucumber, avocodo</small>		<small>Orange, strawberry, and banana</small>	

# Bealé Pâtisserie



# Bealé Pâtisserie

| Aprem | Every Day | All Day |

¡Welcome to María and Grégoire Bealé's Patisserie!

All of our products are hand and home made. Since 2017, we have blended French techniques with Colombian ingredients to create exquisite desserts and experiences.

## Pâtisseries

<b>Cheesecake Passion Framboise</b> Sablé cookie base, passion fruit cream, and fresh raspberries	<b>\$18.900</b>
<b>Merengon-Pavlova</b> Meringue with chantilly cream, mixed berry confit, fresh strawberries, raspberries, and blueberries	<b>\$21.500</b>
<b>Millefeuille</b> Vanilla cream, arequipe (caramel spread), and mixed berries	<b>\$21.900</b>
<b>Paris Bogota</b> Profiterole filled with rice pudding, light vanilla cream, and arequipe	<b>\$18.800</b>
<b>Paris Choco</b> Profiterole filled with Colombian chocolate cream, hazelnut cream, and caramelized hazelnuts	<b>\$22.000</b>
<b>Tarte Citron</b> Sablé cookie base, mandarin lemon cream, meringue, and lemon sphere	<b>\$17.300</b>
<b>Tres Leches de Tonka</b> Cake soaked in three types of milk infused with Colombian tonka bean and topped with chantilly cream <small>*Tonka is an Amazonian bean with vanilla-caramel flavor</small>	<b>\$19.700</b>



## Gateaux

All of our desserts are made to order to ensure their freshness and delicious flavor. If you would like to take one with you, simply let your server know, and we will begin preparing it right away.

<b>Cheesecake 10-12 People</b> Passion fruit and raspberry	<b>\$135.000</b>
<b>Merengon-Pavlova 4-5 People</b> Mixed berries	<b>\$90.000</b>
<b>Merengon-Pavlova 6-8 People</b> Mixed berries	<b>\$120.000</b>
<b>Milhoja 2-3 People</b> Choose between mixed berries or arequipe	<b>\$55.000</b>
<b>Milhoja 5-6 People</b> Choose between mixed berries or arequipe	<b>\$105.000</b>
<b>Milhoja Bealé 2-3 People</b> With mixed berries and arequipe	<b>\$60.000</b>
<b>Milhoja Bealé 5-6 People</b> With mixed berries and arequipe	<b>\$115.000</b>
<b>Paris Bogotá 4-5 People</b> Rice pudding and arequipe	<b>\$80.000</b>
<b>Paris Bogotá 6-8 People</b> Rice pudding and arequipe	<b>\$125.000</b>
<b>Paris Chocó 4-5 People</b> Colombian chocolate and hazelnuts	<b>\$95.000</b>
<b>Paris Chocó 6-8 People</b> Colombian chocolate and hazelnuts	<b>\$140.000</b>
<b>Tarte Citron 4 People</b> Mandarin lemon and meringue	<b>\$80.000</b>
<b>Tarte Citron 8 People</b> Mandarin lemon and meringue	<b>\$105.000</b>
<b>Tres Leches 10-12 People</b> With Colombian tonka bean	<b>\$130.000</b>

## Four Secs

<b>Brownie</b> 100% Colombian chocolate	<b>\$12.000</b>
<b>Cake Tonka Caramelo</b>	<b>\$8.900</b>
<b>Cookie Choco Rocher</b> Colombian chocolate and hazelnuts	<b>\$9.000</b>

## Macarons

<b>Macarons <u>Gluten free</u></b>	<b>\$7.000</b>
Coffee, Coconut, Corozo, Chocolate, Red Berries, Lulo, Passion Fruit, Ripe Plantain, Vanilla	
<b>Colombie Macaron Box</b>	<b>\$70.000</b>
Beautiful box of 9 macarons with Colombian flavors	
<b>Box of 5 Macarons</b> Choose 5 flavors	<b>\$38.000</b>

## Viennoisseries

<b>Croissant</b>	<b>\$6.800</b>
<b>Croissant aux Amandes</b>	<b>\$11.300</b>
<b>Chocolate Babka</b> Soft brioche bread filled with chocolate and almonds	<b>\$9.900</b>
<b>Seasonal Empanada</b>	<b>\$8.500</b>
<b>Paipa Cheese Bread</b>	<b>\$5.200</b>
<b>Cinnamon Roll</b>	<b>\$8.200</b>