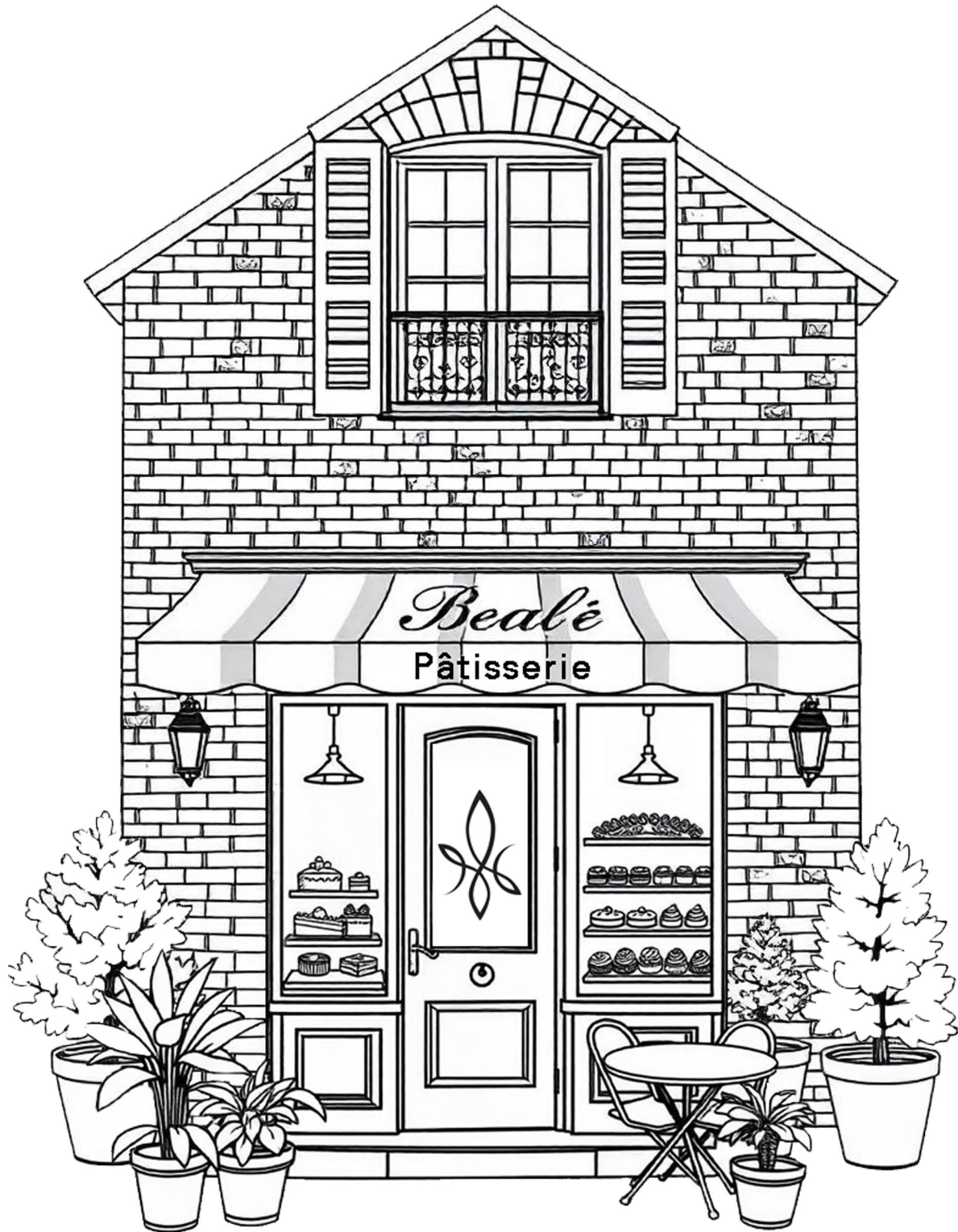


Bealé Pâtisserie



@bealepatisserie
www.beale.com.co

Petit Dejeuner et Brunch

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

Viennoisseries

Made with Sourdough

Bread Basket	\$25.900
Almond Croissant	\$11.300
Butter Croissant	\$6.800
Rustic Chocolate Bread	\$12.900
Paipa Cheese Bread	\$5.200
Cinnamon Roll	\$8.200

Sucrée

Pain Perdu Fruits Rouges \$25.200
Caramelized brioche French toast with red fruits and vanilla sauce

Pain Perdu Banane Chantilly \$26.800
Caramelized brioche French toast with banana, chantilly, toasted almonds, and homemade caramel

Pancakes Chantilly \$26.900
Pancakes with chantilly, blueberry sauce, blueberries, and toasted almonds

Pancakes Tropical \$24.900
Pancakes with seasonal fruit and honey

Pancakes Miel Bacon \$29.800
Pancakes with honey and artisanal bacon
+optional eggs

Tartines

Tartine Saucisse \$33.900
Sourdough toast with artisanal sausage, caramelized onions, cherry tomato chutney, and gratinéed cheese
+optional eggs

Tartine Stracciatella \$32.800
Sourdough toast with stracciatella, pesto, avocado purée, cherry tomato chutney, balsamic reduction, and sprouts
+optional eggs

Avocado Toast \$25.700
Sourdough toast with avocado purée, feta cheese, cherry tomato chutney, pickled onions, and sprouts
+vegan option
+optional eggs

Avocado Toast Saumon \$39.900
Sourdough toast with avocado purée, cream cheese, artisanal smoked salmon, cherry tomato chutney, and sprouts
+optional eggs

Tartine Méditerranée \$38.900
Sourdough toast with pesto, stracciatella, green apple, serrano ham, and balsamic reduction
+optional eggs

Bowls

Açaí \$24.400 Gluten Free
Açaí and red berry smoothie with granola, strawberries, banana, blueberries, and dried coconut

Granola Maison \$22.100 Gluten Free
Greek yogurt with homemade artisanal granola and seasonal fruits
+almond milk \$4.200

Salade de Fruits \$16.000 Gluten Free
Seasonal fruit salad
*Half fruit salad \$8.000



Oeufs

Huevos \$12.000 Gluten Free
Fried or scrambled eggs with sourdough toast
*Pericos (Colombian-style) +\$2.000

Cazuelita Toulouse \$24.800
Scrambled eggs with artisanal sausage, cheese, and sourdough toast

Cazuelita Asperges \$25.100
Scrambled eggs with asparagus, artisanal brie cheese, and sourdough toast

Cazuelita Costeña \$22.700
Scrambled eggs with suero costeño (Colombian cream), hogao, corn, cheese, potato, and sourdough toast

Cazuelita Parisienne \$23.200
Scrambled eggs with artisanal ham, brie cheese from Papa Pachó Lechería, and sourdough toast

Waffles

Waffle Saumon Trufe \$39.900 Gluten Free
Manioc waffle with truffle white sauce, artisanal smoked salmon, and asparagus
+optional eggs

Waffle Criollo \$35.100 Gluten Free
Manioc waffle with hogao, corn, suero costeño, and grated cheese
+optional eggs

Waffle Bacon \$33.100 Gluten Free
Manioc waffle with bacon, honey, and artisanal feta cheese
+optional eggs

Waffle de Yuca \$25.400 Gluten Free
With guava jam and red berries

Sandwiches

Breakfast Saumon Avocat \$39.900
Sourdough brioche sandwich with avocado purée, eggs, cream cheese, and artisanal smoked salmon

Breakfast BLT Bealé \$35.700
Sourdough brioche sandwich with eggs, bacon, lettuce, tomato, and truffle sauce

Croque Madame \$34.800
Sourdough sandwich with artisanal ham, Paipa cheese, mozzarella, white sauce, and egg

Grilled Brie Cheese \$31.800
Sourdough sandwich with brie, Paipa cheese, artisanal mozzarella, caramelized onions, and white sauce
+optional eggs

Croissant Saumon Fumée \$39.900
Artisanal croissant sandwich with cream cheese, avocado, egg, lettuce, pickled onions, and artisanal smoked salmon

Croissant Méditerranée \$37.900
Artisanal croissant sandwich with serrano ham, stracciatella, and cherry tomato chutney
+optional eggs

Smoothies

Matin for energy \$19.200
Banana, orange, and almond milk

Fibre for digestion \$19.200
Oats, chia, banana, and almond milk

Vert for detox \$18.900
Pineapple, celery, kale, cucumber, and avocado

Rougé for skin \$18.900
Berries, cucumber, and mint

Santé for wellbeing \$18.600
Apple, strawberry, and banana

Vitamine for health \$18.600
Orange, strawberry, and banana

Dejeuner

| Lunch | Everyday | 12:00pm-4:30 pm |

Entrées

Brie au Four \$37.200

Artisanal baked brie with sourdough bread, green apple, honey, and walnuts

Soupe du Jour \$17.000

Soup of the Day (only available on weekdays)

Salade Saumon Fumée \$39.900

Salad with artisanal smoked salmon, avocado, cherry tomatoes, green apple, pickled onions, cucumber, and mixed greens with honey mustard vinaigrette

Tartare de Saumon Fumée \$39.200

Artisanal smoked salmon, avocado, cream cheese, cucumber, lime, pickled onions, and sourdough toast

Planche Apéro \$57.100

Board with bresaola, coppa, cured ham, brie, goat cheese, and stracciatella served with sourdough bread and butter
100% Colombian Artisanal Cheeses and Cured Meats

Boissons

Kombucha la Jaguara	\$15.000
Natural Juice	\$8.500
Juice with Milk	\$10.900
Orange Juice	\$10.200
Still Water 500ml	\$7.800
Sparkling Water 300ml	\$6.900
San Pellegrino 750ml	\$24.900
Lemonade	\$7.500
Lemonade with panela	\$7.900
Lemonade Mandarin Lime	\$8.400

Vin et Bière

Mimosa	\$23.000
Beer	\$14.000

Cidre (Cider)

Marcel Thorel, Normandie, Francia
330ml \$27.000 750ml \$90.000

Vin Rouge (Red Wine)

Les Grains, Louberon, Merlot, Francia
Glass \$28.000 Bottle \$138.000

Vin Rosé (Rosé Wine)

Château l'Escarelle, Provence, Francia
Glass \$28.000 Bottle \$139.000

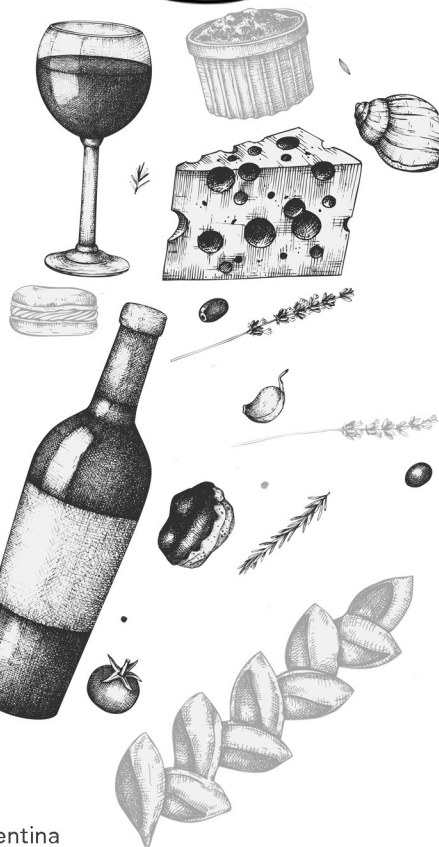
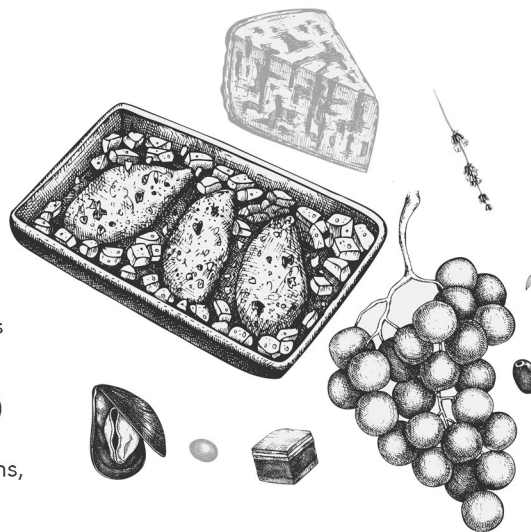
Vin Blanc (White Wine)

Les Grains, Louberon, Chardonnay, Francia
Glass \$28.000 Bottle \$138.000

Vin Petillant (Sparkling Wine)

Langloise Chateau Brut, AOP Loire, Francia
Glass \$38.000 Bottle \$190.000

Chandon Extra Brut, Chardonnay y Pinot Noir, Argentina
Glass \$35.000 Bottle \$140.000



Plats

Entrecôte \$60.800

300g pasture-raised rib eye, aged 30 days, served with house fries and salad

Lomo \$65.000

300g pasture-raised tenderloin, aged 30 days, served with house fries and salad

*Choose Your Sauce

-Red wine -Rainbow pepper
-Tartar -Maitre d'hôtel butter

Cordon Bleu \$45.500

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

Poulet a la Creme \$42.900

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

Fettuccine Stracciatella \$36.400

Handmade pasta in pesto sauce with stracciatella and cherry tomatoes

Fettuccine Saumon Fumé \$47.700

Handmade pasta in lemon and tarragon sauce with artisanal smoked salmon

Bolognaise \$45.200

Handmade fettuccine pasta with beef ragù in classic Bolognese sauce

Burger Bealé \$39.500

Sourdough brioche bun, beef patty, artisanal brie cheese, caramelized onions, tomato, lettuce, tartar sauce, and house fries

Burger Bacon Bealé \$43.200

Sourdough brioche bun, beef patty, artisanal bacon, Paipa cheese, lettuce, tomato, lulo BBQ sauce, and house fries

Suppléments

Avocado	\$5.900
Blueberries	\$4.800
Banana	\$3.800
Strawberries	\$4.800
Artisanal Ham	\$5.800
Butter & Jam	\$6.500
Sourdough Bread	\$7.200
House Fries	\$10.200
Artisanal Brie Cheese	\$6.200
Mozzarella Cheese	\$5.200
Paipa Cheese	\$5.800
Chicken Roll	\$15.000
Artisanal French Sausage	\$10.000
Artisanal Smoked Salmon	\$17.800
Stracciatella	\$9.300
Artisanal Bacon	\$10.600

Desserts et Café

| Coffee and Desserts | Everyday | 8:30am-7:00 pm |

Pâtisseries

Cheesecake Pistache Fruits Rouges	\$24.900
Sablé cookie base, pistachio cream, and red fruits	
Merengon-Pavlova	\$22.400
Meringue with chantilly, red fruit compote, fresh strawberries, raspberries, and blueberries	
Millefeuille	\$22.500
Layered puff pastry with vanilla cream, arequipe and red fruits	
Paris Bogota	\$20.100
Profiterole filled with rice pudding, light vanilla cream, and arequipe	
Tiramisu Tonka	\$22.000
Cake soaked in Colombian coffee, mascarpone cream, chantilly, and Colombian tonka	
Tarte Citron	\$19.300
Sablé cookie base, mandarin lemon cream, meringue, and lemon sphere	
Tres Leches de Tonka	\$21.700
Sponge cake soaked in three milks infused with Colombian tonka, topped with chantilly	

*Tonka is a bean from the Amazon with a vanilla-caramel flavor

Four Secs

Brownie Chocolate	\$12.000
100% Colombian chocolate	
Gâteau au Chocolat	\$17.500
Cookie Chocolate Tonka	\$9.000

Thés

Safari <u>Té Blanco</u>	\$9.700
Pineapple & Exotic Fruits	
Mao Feng <u>Té Blanco</u>	\$9.700
Raspberry, Strawberry & Jasmine	
Sencha Kyoto <u>Té Verde</u>	\$9.700
Cherries & Roses	
Oolong Pink <u>Té Azul</u>	\$10.500
Roses, Watermelon & Raspberries	
Pu Ehr <u>Té Rojo</u>	\$9.700
Nuts, Grapefruit & Flowers	
Kamasutra Chai <u>Té Negro</u>	\$10.500
Ginger, Cinnamon, Petals, Cardamom, Pepper, Cloves, Nutmeg	
Vainilla Cream <u>Té Negro</u>	\$9.700
Vanilla, Petals & Almonds	
English Breakfast <u>Té Negro</u>	\$9.000

Macarons

Macarons <u>Sin Gluten</u>	\$7.900
Coffee, Coconut, Corozo, Chocolate, Red Fruits, Lulo, Passion Fruit, Ripe Plantain, and Vanilla	
Caja Colombie	\$75.000
Beautiful box of 9 macarons with Colombian flavors	
Caja 5 Macarons	\$40.000
Choose 5 flavors	

Café BIO

Espresso	\$6.400
Americano	\$6.900
Doble Espresso	\$7.900
Macchiato	\$7.000
Latte	\$9.500
Flat White	\$9.500
Capuccino	\$9.700
Iced Capuccino	\$11.800
Mocaccino	\$12.300
Iced Mocaccino	\$12.900
Lactose-Free Milk +\$500 Almond Milk +\$4.200	

Gateaux

Solo Sobre Pedido

Cheesecake 6-8 People	\$135.000
Pistacho and red fruits	
Merengon-Pavlova 4-5 People	\$95.000
Red fruits	
Merengon-Pavlova 8-9 People	\$125.000
Red fruits	
Milhoja 2-3 People	\$60.000
Choose between red fruits and/or arequipe	
Milhoja 5-6 People	\$118.000
Choose between red fruits and/or arequipe	
Tiramisu Tonka 6-8 People	\$125.000
Colombian coffee, tonka, and chantilly	
Paris Bogotá 4-5 People	\$90.000
Rice pudding and arequipe	
Paris Bogotá 8-9 People	\$125.000
Rice pudding and arequipe	
Tarte Citron 4 People	\$90.000
Mandarin lemon and meringue	
Tarte Citron 8 People	\$110.000
Mandarin lemon and meringue	
Tres Leches 10-12 People	\$138.000
With Colombian tonka infusion	

Nos Boissons

Golden Milk	\$11.900
Turmeric and ginger anti-inflammatory drink	
Chai Latte	\$11.200
Cinnamon and ginger drink for wellbeing	
Matcha Latte	\$14.900
Japanese green tea drink rich in antioxidants	
Turmeric Iced Latte	\$14.200
Turmeric and ginger anti-inflammatory iced drink	
Hot Chocolate	\$12.800

Infusions

Sin Cafeína ni Teína

Rooibos Organic Provence	\$9.700
Rooibos, Petals & Lavender	
Berry Berry	\$9.700
Berries, Hibiscus & Raisins	
Buterfly Pea	\$9.700
Blue Flower Infusion	
Peach Tisane	\$9.700
Peach, Petals & Chamomile	
Orange Tropical	\$9.700
Orange, Pineapple, Mango & Petals	

