

COFFEE AND TEA	
Moccaccino	\$ 11
Capuccino	\$ 11
Viennese coffee with cream	\$ 11
Espresso Coffee	\$ 9,5
American coffee	\$ 9,5
Chocolate	\$ 10,5
Viennese chocolate with cream	\$ 10,5
Macchiato	\$ 7,7
Milk tea	\$ 9,5
Chai Tea hot or cold	\$ 14,3
With almond milk	\$ 4,5

POUSSE CAFÉ	
Frangelico	\$ 25
Cognac Rémy Martin	\$ 60
Cognac Grand Marnier	\$ 50
Campari (3 Oz)	\$ 44
Amaretto Disaronno	\$ 24
Baileys	\$ 29
Crema de Café	\$ 23
Menta Frappé	\$ 23
Triple Sec	\$ 23
Licor 43	\$ 46
Cognac Hennessy VS	\$ 49

COFFEE WITH LIQUOR	
\$ 26	
Cappuccino	
Baileys, Amaretto or Brandy	
Roman Coffee	
Amaretto and cream	
Royal Coffee	
Brandy	
Baileys Coffee	
Irish Coffee	
Whisky and cream	
Café Le Gris	
Cointreau and cream	

Aquesta es la pipa de todo maíz	
Aquesta es la pipa del “Loco Le Gris”	
Archilunático	
- León de Greiff -	

ICED COFFEE	
\$ 29	
Tropical Coffee	
Coffe, ice cream and rum	
Café de la playa	
With vanilla ice cream	
Café Ópera	
Coffee Milkshake	

DESSERTS	
\$ 29	
Savarín to the three milks	
Meringue Soufflé	
Tiramisú	
Apple Pie	
Caramel Flan	
Cheesecake	
Chocolate Mousse Cake	
Strawberry and Ice Cream Crepe	
Black Forest Sundae	
Strawberry Cup with Ice Cream	
Sundae	
Vainilla, chocolate and strawberry	



IMPORTED BEERS	
\$ 22	
Heineken	
Heineken 0.0 alcohol	
Corona Extra	
Corona 0.0 alcohol	
Stella Artois	
Cusqueña	
NATIONAL BEERS	
\$ 20	
3 Cordilleras	
Club Colombia Dorada	
Águila Cero	
Águila Light	
MIXERS	
MIL 976 Tonic Water	\$ 15
Indi - Ocean - Ginger Lemon	
Canada Dry Ginger Ale	\$ 14
Breña	\$ 14
Colombian Sparkling Water	
MIL 976 Sparkling Toronja	\$ 15
MIL 976 Sparkling Tamarindo	\$ 15

20%  
DISCOUNT ON WINES,  
COCKTAILS & LIQUORS  
Monday to Saturday  
3:00 p.m. to 7:00 p.m.

JUICES & FRAPPÉS	
\$ 21	
Strawberry and Tangerine Juice	
Pineapple and Mint Juice	
Soursop and Blackberry Juice	
Tangerine Juice	
Mango Juice	
Strawberry Frappe	
Lemonade	
Peppermint Lemonade	
Coconut Lemonade	
MILKSHAKES \$ 28	
Vainilla - Chocolate - Strawberry	
TEA, WATER AND SODA	
Water Hatsu Mineral	\$ 17
Mineral Water OHRA	\$ 18
Sparkling Mineral Water OHRA	\$ 18
Tea Hatsu	\$ 17
Iced Tea	\$ 14
Coca Cola Original or Zero	\$ 16
Sprite	\$ 16

FLAVORED SODAS	
*Prepared with Breña \$ 25	
With Hibiscus Flower	
With Lulo and Panela	
With Gooseberrys and Pink Peppercorn	
With Lychees	
*with liquor (Mezcal, Vodka or Tequila) \$ 42	

COCKTAILS	
\$ 55	
Aperol	
Mojito Cubano	
Margarita Tradicional	
Margarita Frappé	
Vodka Martini	
Planter’s Punch	
Dry Martini	
Piña Colada	
Bloody Mary	
Lychee Martini	
Daiquiri Frappé	
Stinger	
Paloma	
Margarita Lyche	
Mezcalita	
Negroni	
Gin Tonic con Hendrick’s	\$ 59
SANGRÍAS	
White - Red - Rose	
Hlaf Pitcher	\$ 108 Pitcher \$ 180
CLERICOT	
With Sparkling Wine	
Piccini Lambrusco / Pitcher	\$ 188
FRIZZANTE	
\$ 39	
J.P Chenet Blanc x 250 ml	
J.P Chenet Rosé x 250 ml	

TEA TIME  
WITH SPECIAL PRICES

SANDWICHES

CLUB \$ 46  
Chicken, bacon, Tomato and lettuce

SWISS \$ 41  
With mushrooms, cheese and bacon

LE GRIS \$ 39  
With cheeses, eggs, ham and sauces

CROQUE MONSIEUR \$ 46  
Gratinated with ham and cheese

CHICKEN SANDWICH \$ 47  
Au gratin

LIGHT MEALS \$ 45

Chicken and Mushroom Crepe

Cheese, Ham and Asparagus Crepe

Toast With Shrimp

Toast With Shrimp and Mushrooms

Toast With Chicken and Mushrooms

20%  
DISCOUNT ON  
WINES, COCKTAILS  
& LIQUORS  
Monday to Saturday  
3:00 p.m. to 7:00 p.m.

DESSERTS \$ 25

Savarín to the three milks

Meringue Soufflé

Tiramisú

Apple Pie

Caramel Flan

Cheesecake

Chocolate Mousse Cake

Strawberry and Ice Cream Crepe

Black Forest Sundae

Strawberry Cup with Ice Cream

Sundae

Vainilla, chocolate and strawberry

SNACKS

Ham and Cheese Hors d’ Oeuvre \$ 25

Smoked Salmon Hors d’ Oeuvre \$ 25

Pandeyucas x 3 units \$ 27

Pandeyucas x 6 units \$ 53

SALADS

LE GRIS \$ 57  
With Shrimp, Asparagus, Egg and Golf Sauce

MEXICAN \$ 57  
With Breaded Chicken Breast, Bacon, Tortilla Chips and Guacamole

HOUSE SALAD \$ 64  
With lettuce, Pear, Caramelized Onion, Walnuts, Parmesan Cheese, Baked Turkey and Artichoke

SMOKED SALMON \$ 63  
With Asparagus, Potato Salad, Tomato, Egg and Avocado

“We inform our customers that, in compliance with DIAN resolution 001092 of 2022, as of April 1, 2023, an electronic invoice will be issued for purchases exceeding 5 UVT.”

Tip: Consumers are informed that this restaurant suggests a tip of 10% of the check’s value. This suggestion may be accepted, rejected or modified, in accordance with the assessment of the service provided. When requesting the check, Let your server know whether you want the tip to be included in the bill or if you’d like to adjust the amount.  
Act 115 of 2011

In this restaurant all the money collected as tips, are distributed among employees of the company according to the complexity of their work. They all are informed of the daily amount collected.

PRICES INCLUDE 8% CONSUMER TAX.  
“PRICES IN THOUSANDS OF COLOMBIAN PESOS COP”

SATURDAYS, SUNDAYS AND PUBLIC HOLIDAYS  
9:00 A.M. - 1:00 P.M.



ORIGIN	WHITE	GLASS	HALF	BOTTLE
Argentina	Las Moras Chardonnay	\$ 39		\$ 166
	Las Moras Reserva Chardonnay	\$ 42		\$ 186
	Las Moras Sauvignon Blanc	\$ 39		\$ 166
	Trapiche Sauvignon Blanc	\$ 39		\$ 166
	Trapiche Vineyards Torrontes	\$ 39		\$ 166
Chile	Santa Carolina Reservado Sauvignon Blanc	\$ 39	\$ 93	\$ 166
	Santa Carolina Reserva Sauvignon Blanc	\$ 42		\$ 186
	Cousiño Macul Don Luis Sauvignon Blanc			\$ 166
España	Santa Ema Reserva Chardonnay		\$ 128	\$ 197
	Santa Ema Reserva Sauvignon Blanc		\$ 128	\$ 197
	Ramón Bilbao Verdejo	\$ 44		\$ 209
	Pazo de San Mauro Albariño			\$ 339
	Mar de Frades Albariño			\$ 339
	El Zarzal Emilio Moro			\$ 301
	El Coto Blanco D.O.C.			\$ 186
	Herederos del Marqués de Riscal Sauvignon			\$ 281
	Blanc 100% Organic D.O Rueda			
	Herederos del Marqués de Riscal Verdejo	\$ 135	\$ 237	
	D.O Rueda			
	Beronia Verdejo Rueda D.O.C			\$ 223

ORIGIN	ROSÉ	GLASS	BOTTLE
Argentina	Las Moras Syrah Rosé	\$ 39	\$ 166
	Trapiche Vineyards Rosé	\$ 39	\$ 166
	La Celia Rose	\$ 39	\$ 166
España	Ramón Bilbao Rosado	\$ 44	\$ 209
	Muga Rosado D.O.C.		\$ 283
Francia	JP Chenet Grenache Cinsault Rosé X 750 ml		\$ 194
Chile	Santa Carolina Reservado Rosé		\$ 166

ORIGIN	RED	GLASS	HALF	BOTTLE
Argentina	Las Moras Malbec	\$ 39		\$ 166
	Las Moras Reserva Cabernet Syrah	\$ 42		\$ 186
	Las Moras Reserva Malbec	\$ 42		\$ 166
	La Celia Reserva Malbec	\$ 42		\$ 166
	Los Intocables Malbec			\$ 209
	Trivento Reserva Malbec			\$ 186
	Trapiche Reserva Malbec	\$ 42		\$ 186
	La Celia Reserva Malbec	\$ 42		\$ 186
	Santa Carolina Rdo Cab. Sauvignon	\$ 39		\$ 166
	Santa Carolina Reservado Carmenere	\$ 39		\$ 166
Chile	Cousiño Macul Don Luis Cab. Sauvignon			\$ 186
	Santa Ema Reserva Cabernet Sauvignon		\$ 128	
	Santa Ema Reserva Merlot		\$ 128	\$ 197
	Santa Ema Reserva Carmenere			\$ 197
	Santa Ema Barrel Reserva 60/40 (Cabernet-Merlot)			\$ 313
	Santa Ema Carmenére Gran Reserva			\$ 313
	Ramón Bilbao Crianza	\$ 44		\$ 209
	Muga Reserva Tempranillo			\$ 384
	Emilio Moro Finca Resalso			\$ 301
	Márquez de Murrieta Reserva			\$ 365
España	Márquez de Vargas Reserva			\$ 365
	El Coto Crianza D.O.C.			\$ 209
	Beronia Crianza Rioja D.O.C		\$ 138	\$ 224
	Joel Gott Pinot Noir			\$ 301

ORIGIN	SPARKLIG	BOTTLE
España	Cava Carta Nevada Freixenet	\$ 209
	Piccini Lambrusco Reggiano Tinto D.O.C.	\$ 166
	Piccini Lambrusco Reggiano Rosado D.O.C.	\$ 166
Francia	Rivarose Brut	\$ 301
	Chandon Rosé	\$ 198
	María Codorníu Extra Brut	\$ 162
Argentina	Chandon Extra Brut	\$ 198

Excessive alcohol is harmful to your health”. Act 30 of 1986  
“Sale of alcoholic beverages to minors and pregnant women is forbidden” Act 12 of 1994.



LIQUORS AND APERITIFS									
SÚPER PREMIUM WHISKY				APERITIES					
	GLASS	HALF	BOTTLE		GLASS				
Buchanan´s 18 Special Reserve	\$ 43		\$ 660	Dubonnet (3 Oz)	\$ 64				
Buchanan´s Master	\$ 36		\$ 380	Jerez Tío Pepe (3 Oz)	\$ 55				
Japanese Blended Whisky Iwai	\$ 38		\$ 440	Campari (3 Oz)	\$ 42				
SINGLE MALT SCOTCH				GIN					
	GLASS	HALF	BOTTLE		GLASS	HALF	BOTTLE		
Glenfiddich 18 años	\$ 43		\$ 602	Hendrik´s	\$ 39		\$ 510		
Glenfiddich 15 años	\$ 38		\$ 510	Bombay	\$ 32	\$ 226	\$ 360		
Glenfiddich 12 años	\$ 36	\$ 207	\$ 395	Tanqueray	\$ 32		\$ 360		
Macallan Sherry Oak Cask 12 años	\$ 56		\$ 913	Bulldog	\$ 34		\$ 450		
Glenmorangie The La Santa	\$ 43		\$ 625	Martin Miller´s	\$ 36		\$ 420		
PREMIUM WHISKY				TEQUILA					
	GLASS	HALF	BOTTLE		SHOT	HALF	BOTTLE		
Buchanan´s DeLuxe	\$ 36	\$ 197	\$ 360	Don Julio Reposado	\$ 36		\$ 533		
Old Parr	\$ 36	\$ 243	\$ 360	Don Julio Blanco Reserva	\$ 34		\$ 450		
Johnnie Walker Black Label	\$ 36	\$ 192	\$ 338	1800 Reserva Reposado	\$ 32		\$ 395		
Chivas Regal	\$ 36	\$ 192	\$ 338	José Cuervo Especial Silver	\$ 31		\$ 246		
Jack Daniel´s Gentleman	\$ 40		\$ 440	José Cuervo Especial Dorado	\$ 31		\$ 246		
VODKA				RUM					
	GLASS	HALF	BOTTLE		GLASS	HALF	BOTTLE		
Belvedere	\$ 38		\$ 480	Ron Zacapa 23 años	\$ 34		\$ 490		
Grey Goose	\$ 36		\$ 450	Medellín 8 años	\$ 40	\$ 123	\$ 223		
Ciroc	\$ 34		\$ 370	Medellín 3 años	\$ 27	\$ 106	\$ 166		
Absolut Citron	\$ 32		\$ 269	Ron Cacique Añejo	\$ 27		\$ 166		
Absolut	\$ 32	\$ 134	\$ 269	Ron Bacardi 8 años	\$ 32		\$ 286		
Smirnoff Red Label	\$ 32	\$ 134	\$ 269	Flor de Caña 12 años	\$ 32		\$ 315		
MEZCAL				AGUARDIENTE					
	SHOT	HALF	BOTTLE		SHOT	HALF	BOTTLE		
Montelobos	\$ 41		\$ 550	Antioqueño Sin Azúcar	\$ 25	\$ 98	\$ 166		
400 Conejos	\$ 38		\$ 499	Antioqueño	\$ 25	\$ 98	\$ 166		

SALADS	
LE GRIS	\$ 66
With Shrimp, Asparagus, Egg and Golf Sauce	
MEXICAN	\$ 68
With Breaded Chicken Breast, Bacon, Tortilla Chips and Guacamole	
HOUSE SALAD	\$ 76
With lettuce, Pear, Caramelized Onion, Walnuts, Parmesan Cheese, Baked Turkey and Artichoke	
SMOKED SALMON	\$ 75
With Asparagus, Potato Salad, Tomato, Egg and Avocado	

SPECIALTY PAELLA	
Served Only On Friday Saturday And Sunday	
\$ 120	
It is recommended to reserve it in advance	

APPETIZERS			
Beef carpaccio	\$ 49	Shrimp Ceviche	\$ 56
Salmon Carpaccio	\$ 53	Shrimp Cocktail	\$ 56
Octopus Carpaccio	\$ 67	Jumbo Shrimp Cocktail	\$ 91

TO SHARE			
Wine braised Beef Croquettes, With Hummus and Mango Chutney	\$ 39	Chickpeas Croquettes	\$ 42
Home Made Chicken Liver Pate	\$ 40	With Hummus, Capers and Salad	
Roman Style Calamari	\$ 50	Sauteed Artichokes	\$ 49
Garlic Mushrooms	\$ 50	With Serrano Ham	
		Tuna and Avocado Tartare	\$ 45

VEGETARIAN APPETIZERS			
Asparagus In Hollandaise Sauce	\$ 46	Mushrooms Ou Gratin	\$ 55
		Chickpeas Croquettes	\$ 42
		With Hummus, Capers and Salad	

SOUPS			
French Style Onion Soup	\$ 45	Tomato Soup	\$ 36
		Infused With Basil And Tarragon	
Carrot Soup	\$ 36		

VEGETARIAN	VEGAN	COLOMBIAN SPECIALTIES
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PASTAS* & RISOTTOS	
Lasagna Bolognese	\$ 67
Crab Agnolotti	\$ 78
Salmon Raviolis	\$ 78
Sundried tomatoes and ricotta cheese	
Ricotta and Spinach Raviolis	\$ 78
With sauteed fresh tomatoes, basil and parmigiano	
Chicken Stroganoff Pasta	\$ 75
Fettuccine Bolognese	\$ 67
Fettuccine Carbonara	\$ 67
Jumbo Shrimp Risotto	\$ 89
Lemon Risotto	\$ 69
With grilled chicken	
Mushrooms Risotto	\$ 83
Orellanas, shitake, crimini y portobello.	
Mushrooms Pasta	\$ 82
Portobello, shitake, cherry tomatoes, sun dried tomatoes and basil. Penne or fetuccini according to availability (Ask for vegan or gluten free pasta)	
*all Of Our Pasta Is Made Daily In Our Restaunt.	

SEA FOOD	
\$ 103	
Jumbo Shrimp Polinesia Style	
With Curry, Coconut Rice and Sauteed Banana	
Jumbo Shrimp, Indonesian Style	
With Curry and seven garnishes	
Jumbo Shrimp In a Three Cheeses Sauce	
With or without spinach	
Seafood Stew	\$ 101
(Colombian seafood Cazuela)	
The dishes are cooked to order, therefore they require an approximate time of 30 minutes and are accompanied by a fresh salad served from our bar. Dividing the plate outside of the Tea Time has a 15% surcharge	

FISH	
Fine Herbs	\$ 91
Parmesan	\$ 93
With Asparagus	\$ 93
Bonne Femme	\$ 96
With Mushrooms and shrimp au Gratin	
Salmon in Fine Herbs	\$ 91
Salmon in Hollandaise Sauce	\$ 91
Grilled Salmon	\$ 91
Salmon in Avocado and Dill Butter	\$ 92
Tuna in sesame crust	\$ 91
With pistachio chimichurri on carrot puree	

STEAKS	
\$ 89	
Blue Cheese Crusted Medallions	
Filet en Boite	
Tenderloin with a herbs and creamy mushrooms sauce	
Filet Mignon	
Peppper Steak	
Filet Béarnaise	
Medallions in a Mustard Sauce	
Fine Herbs Filet	
Grilled Tenderloin	

STEWES AND REGIONAL DISHES	
Ajiaco	\$ 59
Posta Negra	
With coconut rice, spinach and sauteed banana	
	\$ 83
Morrillo	
Slow Cooked Beef Chuck	
In panela and cayenne pepper sauce with mashed potatoes	
	\$ 78
Seafood Stew	
(Colombian seafood Cazuela)	
	\$ 101
ARROSTO DI MANZO AL VINO ROSSO	
Braised beef in red wine, with tomatoes And olives, accompanied with Fettuccine Alfredo	
	\$ 88

SANDWICHES	
Club	\$ 56
Chicken, Bacon, Tomato and Lettuce	
Swiss	\$ 50
With Mushrooms, Cheese, and bacon	
Le Gris	\$ 50
With Cheeses, Eggs, Ham and Sauces	
Croque Monsieur	\$ 54
Broiled, with Ham and Cheese	
Chicken Sandwich	\$ 56
Ou Gratin	

LIGHT MEALS	
\$ 52	
CREPES	
Chicken and Mushrooms	
Cheese, Ham and Asparagus	
TOAST	
With Shrimp	
With Shrimp and Mushrooms	
With Chicken and Mushrooms	

BURGERS	
\$ 52	
Classic Burger	
Mexican Burger	
Our hamburgers are 180 grams, come served with fries and salad	
* Sauce Addition \$ 9	

PORK AND CHICKEN	
Indonesian style Chicken	\$ 91
Curry with 7 garnishes	
Grilled chicken	\$ 58
Three Cheese chicken Breast	\$ 75
stuffed with ricotta, mozzarella and basil, accompanied with orzo	
Chicken Stroganoff	\$ 75
Pork tenderloin	\$ 78
In red grapes and red wine sauce	