

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
Wisky 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
Coffee, 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

TEA TIME WITH SPECIAL PRICES

20%

DISCOUNT ON WINES, COCKTAILS & LIQUORS

Monday to Saturday
3:00 p.m. to 7:00 p.m.

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.

SNACKS

Ham and Cheese Hors d' Oeuvre \$ 25

Smoked Salmon Hors d' Oeuvre \$ 25

Pandeyucas x 3 units \$ 27

Pandeyucas x 6 units \$ 53

DESSERTS

\$ 25

Savarín to the three milks
Meringue Soufflé

Tiramisú
Appple Pie

Caramel Flan
Cheesecake

Chocolate Mousse Cake
Strawberry and Ice Cream Crepe

Black Foresr Sundae
Strawberry Cup with Ice Cream

Sundae
Vainilla, chocolate and strawberry

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

ORIGIN

WHITE

ORIGIN

RED

ORIGIN

WHITE

RED

WINE

WINE

WINE

Glass

Glass

Glass

Half

Half

Half

Bottle

Bottle

Bottle

Origin

Origin

Origin

Argentina

Argentina

Argentina

Chile

Chile

Chile

España

España

España

Estados Unidos

Estados Unidos

Estados Unidos

ORIGIN

ORIGIN

ORIGIN

SPARKLING

SPARKLING

SPARKLING

BOTTLE

BOTTLE

BOTTLE

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.

Café Le Gris
- 1978 -

DRINKS

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

\$ 15

MIL 976 Tonic Water
Indi - Ocean - Ginger Lemon
Canada Dry Ginger Ale
Bretaña
Colombian Sparkling Water
MIL 976 Sparkling Toronja
MIL 976 Sparkling Tamarindo

TEA, WATER AND SODA

\$ 28

Vainilla - Chocolate - Strawberry

FLAVORED SODAS

*\$ 25

With Hibiscus Flower

With Lulo and Panela</p

LIQUORS AND APERITIFS

SÚPER PREMIUM WHISKY

	GLASS	HALF	BOTTLE
Buchanan's 18 Special Reserve	\$ 43		\$ 660
Buchanan's Master	\$ 36		\$ 380
Japanese Blended Whisky Iwai	\$ 38		\$ 440

SINGLE MALT SCOTCH

	GLASS	HALF	BOTTLE
Glenfiddich 18 años	\$ 43		\$ 602
Glenfiddich 15 años	\$ 38		\$ 510
Glenfiddich 12 años	\$ 36	\$ 207	\$ 395
Macallan Sherry Oak Cask 12 años	\$ 56		\$ 913
Glenmorangie The La Santa	\$ 43		\$ 625

PREMIUM WHISKY

	GLASS	HALF	BOTTLE
Buchanan's DeLuxe	\$ 36	\$ 197	\$ 360
Old Parr	\$ 36	\$ 243	\$ 360
Johnnie Walker Black Label	\$ 36	\$ 192	\$ 338
Chivas Regal	\$ 36	\$ 192	\$ 338
Jack Daniel's Gentleman	\$ 40		\$ 440

VODKA

	GLASS	HALF	BOTTLE
Belvedere	\$ 38		\$ 480
Grey Goose	\$ 36		\$ 450
Ciroc	\$ 34		\$ 370
Absolut Citron	\$ 32		\$ 269
Absolut	\$ 32	\$ 134	\$ 269
Smirnoff Red Label	\$ 32	\$ 134	\$ 269

MEZCAL

	SHOT	HALF	BOTTLE
Montelobos	\$ 41		\$ 550
400 Conejos	\$ 38		\$ 499

MENU

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	Sautéed 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
Carrot Soup	\$ 36	Infused With Basil And Tarragon	

VEGETARIAN

VEGAN

COLOMBIAN SPECIALTIES

PASTAS* & RISOTTOS

Lasagna Bolognese	\$ 67
Crab Agnolotti	\$ 78
Salmon Raviolis	\$ 78
Sundried tomatoes and ricotta cheese	
Ricotta and Spinach	\$ 78
Raviolis	
With sauteed fresh tomatoes, basil and parmesano	
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, crimiñi y portobello.	
Mushrooms Pasta	\$ 82
Portobello, shitake, cherry tomatoes, sun dried tomatoes and basil. Penne or fettuccini according to availability	
(Ask for vegan or gluten free pasta)	

*all Of Our Pasta Is Made Daily In Our Restaunt.

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

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

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

STEW 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	\$ 101
(Colombian seafood Cazuela)	
ARROSTO DI MANZO AL VINO ROSSO	
Braised beef in red wine, with tomatoes and olives, accompanied with Fettuccine Alfredo	