

Sweet

Macarons (gluten-free) 100
chocolate, lemon or coffee

Pain au chocolat 130

Cinnamon roll 150

Almond Croissant 190

Almond Pain au chocolat 190

Chocolate Chip Cookie 120

Chocolate truffle with almonds (gluten-free) 100

Crème Brûlée (gluten-free) 250

Carrot Cake 250

Flan Parisien 250

Tarte au citron (lemon tart) 250

Pecan Pie 250

New York Cheesecake (with blueberry topping) 320

Yogurt and granola 220

Yogurt, granola and marmalade 240

Bread basket (sourdough bread, seasonal jam, butter) 140

Toppings: Dulce de Leche / Cream Cheese /

Butter and Seasonal Jam +60

Café Gourmand 450 per person

Coffee or Tea with a tasting menu of 3 mini desserts
(crème brûlée, carrot cake, flan parisien, pecan pie, truffle,
coffee macaron, lemon macaron or chocolate macaron)

Café Muy Gourmand 520 per person

Coffee or Tea with a tasting menu of 4 mini desserts
(or a large + a mini dessert)

Savory

On Bread

French bread made with our family sourdough
fermentation since 2016

Croque Monsieur 380

Grilled ham and cheese sandwich + butter

Croque Español 420

Grilled sandwich with Serrano Ham + cheese +
tomato + butter

Croque Madame 480

Croque Monsieur with 2 fried eggs

Grilled Cheese 340

Grilled cheese sandwich + butter
(add tomato +60)

Serrano Ham sandwich 360

Serrano ham, tomato, arugula, butter

BLT 360

Bacon, lettuce and tomato, mayo

Jambon Beurre 360

Lightly cured Ham and butter served in sourdough bread

Crudité 380

Sandwich with greens + raw vegetables
(vegan, please ask for no mayonnaise)
(extra ham or cheese +60)

Gravlax Tartine 360

Tartine with Gravlax salmon and avocado

Avotoast 330

Tartine with avocado and cream cheese

*Add (extra): Avocado +80/Tomato +60/Cream cheese +60/
Fried Egg +60/Portion Bacon +150/Portion Gravlax +170*

*** Icons Only * CAVIAR Bump**

Add 10 grams of Black River Caviar to your dish

Russian Oscietra caviar is sustainably farmed from Rio Negro,
UY; the 1st caviar producer in the Southern Hemisphere **950**

We are a restaurant with table service.

To preserve our atmosphere to enjoy with friends and family, the use of laptops are not permitted.

On a Croissant

Pur beurre French croissants made with 100% Uruguayan
butter and flour from San José

Croissant solo 110

Avo Croissant 400

Croissant with avocado and cream cheese

Toasted Croissan'wich 320

Ham and cheese (only cheese or only ham 260)

Croissan'wich Español 350

Serrano Ham, tomato and cheese

Croissan'wich Gravlax 420

Salmon gravlax and avocado

Croissan'wich Brie 390

Brie, arugula, cherry tomatoes and a balsamic reduction

Croissan'wich Serrano 380

Serrano ham, arugula, cherry tomatoes

Breakfast Croissan'wich 390

Cheese, bacon and a fried egg

On a Chipa Waffle

Savoury Waffle made the yucca (mandioca) flour and cheese
(gluten-free)

Chipa Waffle solo 220 (add cream cheese +60)

Waffle Monsieur 420

Chipa Waffle stuffed with ham and cheese

Waffle Madame 520

Waffle Monsieur served with two fried eggs

Waffle & sides 420

Chipa Waffle with avocado, fried egg and bacon

Waffle Veggie 420

Chipa Waffle with avocado, fried egg and tomato

Gravlax Waffle 450

Chipa Waffle with Gravlax salmon and avocado

Serrano Waffle 420

Chipa Waffle with Serrano ham, avocado, arugula,
cherry tomatoes

Brie Waffle 440

Chipa Waffle with Brie cheese, arugula, cherry
tomatoes and a balsamic reduction

Cold drinks

150

All-natural drinks made in-house

Ginger lemonade (made with ginger syrup) (300 ml)

Sparkling ginger lemonade (made with ginger syrup and soda) (300 ml)

Iced Tea (made with Sinfonia Passion Tango)* (300 ml)

Kombucha (300 ml)

Cold Brew Coffee* (300 ml)

Fresh squeezed Orange juice (220 ml)

Mineral water (1 l carafe) or Soda water (1 l carafe)*

(*sugar-free)

—

Carafe of Lemonade or Iced Tea or Kombucha (640 ml) **300**

Carafe of Orange juice (640 ml) **450**

TIPSY. Alcoholic drinks

Mimosa (Sparkling wine + orange juice) **200**

Sparkling wine 240

Kir Royal (crème de cassis + sparkling wine) **260**

French 75 (gin + lemon juice + syrup + sparkling wine) **280**

Aperol Spritz (Aperol + sparkling wine + soda) **300**

Kombucha Spritz (Aperol + kombucha + sparkling wine) **300**

Limoncello Spritz (Limoncello casero + espumante + soda) **300**

Coffee Negroni (Gourmand Coffee Liqueur + Campari + gin) **320**

Negroni Sbagliato (Campari + vermouth Carpano rosso + sparkling wine) **320**

Campari Naranja (Campari + orange juice) **280**

"Russian Yes, Putin No" Latté Iced Latte + Gourmand Coffee Liqueur **300**

Hard Brew Cold Brew + Gourmand Coffee Liqueur **280**

Espresso Martini (Vodka + espresso + syrup) **300**

Craft Beer- 437 ml - Malafama IPA or Lager (Uruguay) **280**

Ricard (aperitivo from Marseille, France, anise) **220**

Whiskey Jameson Irish **200**

TIPSY Mimosa Bottle Service

(1 bottle of Sparkling Wine Demi Sec + carafe of orange juice) up to 4 flutes **980**

(with Brisas extra Brut Sparkling Wine +100)

UY Wine (bottle) Bresesti Sauvignon Blanc (white) or Cabernet Sauvignon (red) or Rosé **600**

De Lucca Merlot (natural wine) (red) UY **700**

Coffee / Hot drinks

Direct trade from Nariño, Colombia, single origin coffee roasted in Gourmand

Our coffee is prepared at 150°F to ensure the optimum flavor. If you'd like your beverage hotter, please ask your waiter.

Double espresso or ristretto (2 shots espresso) **150**

Long Black (2 shots + hot water in a small mug) **170**

Americano (2 shots + hot water in a large mug) **170**

Flat white (50/50 espresso and steamed milk) **210**

Cortado (2 shots + steamed milk in a small mug) **210**

Cappuccino (2 shots + steamed milk in a Parisian bowl) **210**

Latté (1 shot + steamed milk in a large mug) **210**

Iced latté (1 shot + cold milk + ice) **220**

Special (in the Gourmand combos *supplement +60*)

Dulceccino (Latté + dulce de leche) **270**

Mochaccino (Latté + chocolate) **270**

Hot Chocolate (Steamed milk + chocolate) **270**

Iced cappuccino (2 shots of espresso + milk + ice) **250**

Small Hot Chocolate for kids **200**

Iced Mocha/Dulce/Hot Chocolate **300**

Additional milk (hot or cold) **+40**

Oat milk **+60**

Add shot of espresso **+40**

Shot of Gourmand Coffee Liqueur (made with our Colombian coffee) **+150**

Tea (Sinfonia from Mónica Devoto) **190** (additional milk (hot or cold) **+40**)

Passion Tango: Black tea with blueberries, rose petals, pink peppercorns, raspberry

Dulce Seducción: Green tea with nougat, almonds, honey and vanilla

Six Apples: Black tea with apples and elderflower

Earl Grey: Black Darjeeling tea with bergamot

Naranja Sudafricana; Rooibos with lemongrass and orange peel

Black tea: Ceylan black tea, the same one that we use to brew our Kombucha

We do not offer soda or bottled products, all beverages are natural and environmentally friendly. No straws or plastic cutlery.

We are a restaurant with table service.

To preserve our atmosphere to enjoy with friends and family, the use of laptops are not permitted.