

# Brunch!

## Brunch Gourmand

900

**1 Hot drink + 1 Cold drink +  
Eggs benedict + A or B**

A - Yogurt or Fruit salad  
+

1 Viennoiserie (Pain au chocolat or Croissant  
or Cinnamon roll)

B - 3 mini-desserts of the Café Gourmand  
(crème brûlée, carrot cake, flan parisien,  
pecan pie, truffle, coffee macaron,  
lemon macaron or chocolate macaron)

### Personalize your Brunch:

Bread basket (sourdough bread, home-made jam and butter) 140

*+60 peso supplement*

Gravlax benedict (house-cured salmon)

Brie benedict (Brie cheese)

On a Croissant

Yogurt and granola and fruit salad

Special Hot Drink (Mocha, Dulce, Hot Chocolate, Iced Cappu)

Almond croissant or Almond pain au chocolat

(Iced Mocha/Dulce/Hot +120 pesos)

Brunch Gourmand with a cold Topsy alcoholic  
drink of choice\*

(Topsy alcoholic drink replaces the cold drink in  
Brunch Gourmand)

### Topsy Options:

Mimosa, Sparkling Wine (Demi-sec),  
Kir Royale, French 75, Campari Naranja,  
Aperol Spritz, Kombucha Spritz, Limoncello Spritz,  
"Russian Yes, Putin No" Latté, Hard Brew,  
Cerveza (Malafama), Negroni Sbagliato, Coffee Negroni

## Tipsy Brunch

1050

## Mimosa Brunch for 2!

2380

2 Brunch Gourmand

+

1 bottle of sparkling wine Demi Sec

+

1 carafe of fresh squeezed orange juice

Topsy alcoholic drink replaces the cold drink in Brunch  
(with Brisas extra Brut Sparkling wine +100)

**\* Icons Only \***

**Bump your Brunch - CAVIAR**

**Add 10 grams of Black River Caviar to your Benedicts**

Russian Oscietra caviar is sustainably farmed from Rio Negro, Uruguay.  
The first caviar producer in the Southern Hemisphere

950

Brunch is per person. To share the Brunch between 2 persons +\$50

**Brunch is served in 3 parts:** 1 Cold drink and Hot drink - 2 Eggs - 3 Dessert

We serve a large coffee with each brunch so that you can enjoy your coffee throughout your meal.

If you prefer a different course order, please tell your server when ordering.

We don't charge a cover/tips are not included in the pricing, we recommend 10%  
We are a restaurant with table service. To preserve our atmosphere to enjoy with  
friends and family, the use of laptops are not permitted.

Instagram @cafegourmand.uy

# Breakfast

## Sweet

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

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Croissant 110

Pain au chocolat 130

Cinnamon roll 150

Almond Croissant 190

Almond Pain au chocolat 190

Chocolate chip cookies 120

Chocolate and toasted almond truffle (gluten-free) 100

Crème Brûlée (gluten-free) 250

Carrot Cake 250

Tarte au citron 250

Flan Parisien 250

Pecan Pie 250

New York Cheesecake (with blueberry topping) 320

Fruit salad (gluten-free) 250

Yogurt and granola 220

Yogurt, granola and fruit salad 260

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

Toppings: Dulce de Leche / Cream Cheese /

Butter and Seasonal Jam +60

## **Café Gourmand 450**

Coffee or Tea with 3 mini desserts

(crème brûlée, carrot cake, flan parisien, pecan pie, truffle,  
coffee macaron, lemon macaron or chocolate macaron)

## **Café Very Gourmand 520**

Coffee or Tea with 4 mini desserts

(or with one big dessert + a mini dessert)

## Savory

### **Eggs Benedict 440**

(2 poached eggs + bacon + avocado + tomatoes + hollandaise sauce)

With 3 poached eggs +200

Change Bacon to Serrano Ham or Maasdam Cheese at no charge

Change to Brie cheese +60

### **Gravlax Benedict 490**

(2 poached eggs + gravlax + avocado + tomatoes +  
hollandaise sauce served on sourdough)

With with 3 poached eggs +220

### **US Breakfast 450**

(bacon + 3 eggs + toast) (Please specify how you like your eggs)

(Croissant instead of toast +60)

### **Omelette 450**

Option: ham/cheese/veggie (Choose 2 options. If you'd like all 3, +60)

### **Just White Omelette 450**

Egg whites only (Same toppings as with the Omelette (above))

### **Montevideo Omelette 600**

(ham, cheese, vegetables, crispy bacon garnish, hollandaise sauce served  
on sourdough)

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*Add (extra): Avocado +80/Bacon (portion) +150/Brie (portion) +150*

*Hollandaise Sauce +60/Tomato +60*

### **\* Icons Only \* Bump your Brunch - CAVIAR**

**Add 10 grams of Black River Caviar to your egg dish**

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**950**

# Sandwiches / Croissan'wiches / Chipa Waffle

## 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

### **Crudité 380**

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

### **Gravlax Tartine 360**

Tartine with Gravlax salmon and avocado

### **Avotoast 330**

Tartine with avocado and cream cheese

## On Croissant

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

### **Avo Croissant 400**

Croissant with avocado and cream cheese

### **Toasted Croissan'wich 320**

Ham and cheese  
(cheese only or ham only 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

*Add (extra): Avocado +80/Tomato +60/*

*Cream cheese +60/Fried Egg +60/Bacon (portion) +150*

### **\* Icons Only \***

### **CAVIAR Bump**

**Add 10 grams of Black River Caviar to your dish**

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**950**

## Chipa Waffle

Savoury Waffle made the yucca (mandioca) flour and a mix of artisanal cheeses (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 balsamic vinegar reduction

Available in the AFTERNOONS ONLY  
starting at 15:00

## Cold drinks

**150**

All-natural drinks made in-house

*(Included in the Gourmand combos with no supplement) (\*sugar-free)*

- 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)\*
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- 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)

- Wine by the bottle** Bresesti Sauvignon Blanc (white), Cab Sauvignon (red), Rosé UY **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.

*(Included in the Gourmand combos with no supplement)*

- 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 steamed milk and espresso) **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**  
*(in the Gourmand combos supplement +120)*
- 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 signature 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
- 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.