

Brunch!

Brunch Gourmand

740

Bread basket + 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

Tipsy Brunch

850

1 Brunch Gourmand with a cold alcoholic drink of choice* (alcoholic drink replaces the cold drink in Brunch Gourmand)

Options for the alcoholic drink: :

Mimosa - Sparkling wine

Beer (Stella) -

Kir Royale (+50)

Campari Orange (+50) -

Aperol Spritz (+50) -

"Russian Yes, Putin No" Latté (+50) -

Mimosa Brunch for 2!

1980

2 Brunch Gourmand + 1 bottle of sparkling wine Demi Sec + 1 carafe of fresh squeezed orange juice

(with Brisas Brut Sparkling wine +100)

Brunch is a combo to enjoy in our dining room - (it is not possible to take away any portions of these combos)
Brunch is per person. Cover charge to share the Brunch +\$80

Brunch is served in 3 parts: 1 Cold drink, hot drink and bread basket - 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 order, please ask your server when ordering.

Supplement +50 pesos

Gravlax benedict (cured salmon) - Eggs benedict on a Croissant - Montevideo Omelette - Yogurt and granola and fruit salad - Special Hot Drink (Mocaccino, Dulceccino, Hot Chocolate, Iced Cappu)

Supplement +20

Almond croissant or Almond pain au chocolat

We don't charge a cover/tips are not included in the pricing, we recommend 10%

Instagram @cafegourmand.uy
Wifi - Network: Café Gourmand
Password: coffee186g

Breakfast

Sweet

(The petit dej' combos are to eat dine-in only)

Petit dej' Gourmand 330

1 Cold drink + 1 Hot drink + A or B or C

A - 1 viennoiserie*

B - 1 bread basket + jam + butter

C - Granola and Yogurt

Petit dej' very Gourmand 390

1 Cold drink + 1 Hot drink + A or B or C

+

A - 2 viennoiseries

B - 1 viennoiserie + 1 bread basket + jam + butter

C - 1 viennoiserie + Granola and Yogurt or Fruit Salad

(*Viennoiserie is French for "pastry": croissant, pain au chocolat, cinnamon roll)
(with almonds +20) (option B: bread basket with toast +50)

Café Gourmand 370

Coffee or Tea with 3 mini desserts

Café Very Gourmand 430

Coffee or Tea with 4 mini desserts
(or with one big dessert + a mini dessert)

Crème brûlée or Carrot Cake 220

Savory

Eggs Benedict 400

(2 poached eggs + bacon + avocado + tomatoes + hollandaise sauce)
With 3 poached eggs +200

Gravlax Benedict 450

(2 poached eggs + gravlax + avocado + tomatoes + hollandaise sauce
served on sourdough)
With with 3 poached eggs +220

US Breakfast 390

(bacon + 3 eggs + toast) (Please specify how you like your eggs)
(Croissant instead of toast +50)

Omelette 400

Option: ham/cheese/veggie (Choose 2 options. If you'd like all 3, +30)

Montevideo Omelette 480

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

Add extra Avocado or Bacon +50

Sandwiches

Hot Sandwiches

Croque Monsieur
(Hot sandwich with ham + cheese)

310

Croque Madame
(Croque Monsieur with 2 fried eggs)

400

Grilled cheese
(Hot sandwich with cheese (with/without tomato))

270

Hot croissan'wich
(Hot croissant sandwich with ham and cheese)

280

Breakfast Croissan'wich
(Croissant con panceta, queso, huevo frito)

320

Avotoast

Avocado and cream cheese tartine
230 (topped with a fried egg +50)

Avo Croissant

Croissant with avocado and cream cheese
290 (topped with a fried egg +50)

Gravlax

Gravlax tartine
(with gravlax and avocado)

300

Croissan'wich gravlax
(avocado and gravlax salmon)

350

Brie

Croissan'wich con queso brie
(rúcula, tomates cherry and balsamic vinegar reduction)

290

Sandwich 280

Croissan'wich 280

Jambon beurre (ham + butter)

BLT (bacon + lettuce + tomato + mayonnaise)

Crudité (greens + vegetables (with ham or cheese +50))

Add (extra) Avocado or Bacon or an Egg +50

House side salad +150

Cold drinks

120

(Included in the menus with no supplement)

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

Fresh squeezed Orange juice (220 ml)

Ice Tea (with berries)* (300 ml)

Infused water (carafe) or Soda water (carafe)*

Kombucha (220 ml)

Cold Brew Coffee* (220 ml)

(*sugar-free)

Carafe of Lemonade or Ice Tea or Kombucha (600 ml) **200**

Carafe of Orange juice (600 ml) **260**

Alcoholic drinks

Mimosa (Sparkling wine + orange juice) **180**

Sparkling wine 220

Kir Royal (crème de cassis + sparkling wine) **250**

Campari Naranja (Campari + orange juice) **250**

Aperol Spritz (Aperol + sparkling wine + soda) **260**

"Russian Yes, Putin No" Latté Iced Latte + Gourmand Coffee
Liqueur **250**

Craft Beer- 437 ml - Stella Artois (Belgium) **180**

Whiskey Jameson Irish **160**

Ricard (aperitivo from Marseille, France, anise) **150**

Mimosa Bottle Service

(1 bottle of Sparkling Wine Demi Sec + carafe of orange juice)

750

(with Brisas Brut Sparkling Wine +100)

Please ask for our wine list

Coffee/Hot drinks

(Included in the menus with no supplement)

Double espresso or ristretto (2 shots) **130**

Long Black - 2 shots of espresso + water (small cup) **150**

Americano - 2 shots of espresso + water (large cup) **150**

Americano Cortado (Americano + steamed milk) **160**

Flat white/Double cortado (50/50 milk and espresso) **160**

Cappuccino (2 shots of espresso + steamed milk) **160**

Latté (1 shot of espresso + steamed milk) **160**

Iced latté (1 shot of espresso + milk + ice) **180**

Special (in the Gourmand combos *supplement +50*)

Dulceccino (Latté + dulce de leche) **230**

Mochaccino (Latté + belgian chocolate) **230**

Hot Chocolate (Steamed milk + chocolate) **230**

Iced cappuccino (2 shots of espresso + milk + ice) **220**

Small Hot Chocolate for kids **150**

Tea (Sinfonía from Mónica Devoto) **150**

Oat milk (Hey Nude) **+50**

Add shot of espresso **+40**

Shot of Gourmand Coffee Liqueur **+100**