Wifi: Gourmand_clientes - Password: Tipsy2026

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, pecan pie, truffle, coffee macaron, lemon macaron or chocolate macaron)

Tipsy Brunch

1050

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

Tipsy 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

Mimosa Brunch for 2!

2380

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

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

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*)

*** 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

Eggs Gourmand

Benedicts 440

With 3 poached eggs +200

Huevos Benedict
2 poached eggs + bacon + avocado + tomatoes + hollandaise sauce served on sourdough

Serrano Benedict
Change the bacon for Serrano Ham

Queso Benedict
Change the bacon for Maasdam cheese

Veggie Benedict
Change the bacon for extra avocado and tomato

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Caviar Benedict 1390
Choose your Benedicts + 10 gramos de Black River Caviar (change the bacon for Gravlax salmon or Brie cheese +60)

Gravlax Benedict 500
(2 poached eggs + Gravlax salmon + avocado + tomatoes + hollandaise sauce served on sourdough)
With 3 poached eggs +220

Brie Benedict 500
(2 poached eggs + Brie cheese + avocado + tomatoes + hollandaise sauce served on sourdough)
With 3 poached eggs +220

Benedicts option gluten-free: Tomato base substituted for the sourdough bread

Other egg dishes 450

US Breakfast
bacon + 3 eggs + sourdough buttered toast (Please specify how you like your eggs cooked: fried or scrambled) (Croissant instead of toast +60)

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

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

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Montevideo Omelette 600
ham, cheese, vegetables, crispy bacon garnish,
Topped with hollandaise sauce, served with sourdough buttered toast

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Add (extra): Avocado +80/Bacon (portion) +150/Brie (portion) +200
Gravlax salmon (portion) +200/Hollandaise Sauce +60/Tomato +60

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Dessert / Sandwiches / Croissan'wiches

Sweet

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

Croissant 110
Pain au chocolat 130
Cinnamon roll 150
Almond Croissant 220
Almond Pain au chocolat 220
Chocolate chip cookies 120
Chocolate and almond truffle (gluten-free) 100

Crème Brûlée (gluten-free) 250
Carrot Cake 250
Pecan Pie 320

Fruit salad (gluten-free) 250
Yogurt and granola 220
Yogurt, granola and fruit salad 260
Bread basket (sourdough, 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)
(Crème Brûlée or Carrot Cake)

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
Olímpico 480
Ham, tomato, lettuce, cheese, mayo,
2 over-hard eggs
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

Add (extra): Avocado +80/Bacon (portion) +150/ Brie (portion) +200/Gravlax (portion) +200/ Hollandaise Sauce +60/Tomato +60

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
Olímpico Croissan'wich 420
Ham, tomato, lettuce, mayo, cheese,
over-hard egg

*** Icons Only ***
CAVIAR Bump
Add 10 grams of Black River Caviar to your dish
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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 (Sinfonía 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.