

Brunch!

Brunch is an experience per person to enjoy in our dining room - (it is not possible to ask for a portion of your brunch to go)

Brunch Gourmand

840

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 (truffle, crème brûlée,
carrot cake or macaron (chocolate,
coffee or lemon))

Supplement to substitute +50 pesos

Gravlax benedict (cured salmon)

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

Tipsy Brunch

940

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 -

Kir Royale (+50)

Campari Orange (+50) -

Aperol Spritz (+50) -

"Russian Yes, Putin No" Latté (+50) -

Craft Beer (Malafama +50)

EXTRAS

Bread basket (sourdough bread, home-made jam and butter) +80

To reduce food waste and to value the quality of our products, the bread basket is charged separately.

* Icons Only *

Bump your Brunch - CAVIAR

**Add 10 grams of Black River Caviar (Rio Negro, Uruguay) to your Benedicts
+950 pesos**

Mimosa Brunch for 2!

2250

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 per person. To share the Brunch between 2 persons +\$80

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.

Breakfast

Sweet

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

Petit dej' Gourmand 350

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 440

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)

(*Supplement to substitute* Almond croissant or Almond pain au chocolat +50 -
option B: bread basket with toast +50)

Café Gourmand 370

Coffee or Tea with 3 mini desserts

(truffle, crème brûlée, carrot cake
or macaron (chocolate, coffee or lemon))

Café Very Gourmand 440

Coffee or Tea with 4 mini desserts

(or with one big dessert + a mini dessert)

Crème brûlée or Carrot Cake 240

Savory

Eggs Benedict 400

(2 poached eggs + bacon + avocado + tomatoes + hollandaise sauce)
With 3 poached eggs +170

Gravlax Benedict 450

(2 poached eggs + gravlax + avocado + tomatoes + hollandaise sauce
served on sourdough)
With with 3 poached eggs +200

US Breakfast 400

(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)

Just White Omelette 400

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

Montevideo Omelette 500

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

Add a bread basket to your eggs +80

Add extra Avocado or Bacon +80

Add extra Hollandaise Sauce or Tomato +50

* Icons Only * Bump your Brunch - CAVIAR Add 10 grams of Black River
Caviar (Rio Negro, Uruguay) to your egg dish +950 pesos

Sandwiches

Hot Sandwiches

Croque Monsieur
(Hot sandwich with ham + cheese + butter)
340

Croque Madame
(Croque Monsieur with 2 fried eggs)
430

Grilled cheese
(Hot sandwich with cheese (with/without
tomato))
300

Hot croissan'wich
(Hot croissant sandwich with ham and cheese)
300

Breakfast Croissan'wich
(Croissant con panceta, queso, huevo frito)
340

Avotoast

Avocado and cream cheese tartine
280
(topped with a fried egg +50)

Avo Croissant

Croissant with avocado and cream cheese
350
(topped with a fried egg +50)

Gravlax

Gravlax tartine
(with gravlax and salmon avocado)
320

Croissan'wich gravlax
(avocado and gravlax salmon)
380

Brie

Croissan'wich with brie cheese
(rúcula, tomates cherry and balsamic
vinegar reduction)
350

Serrano Ham

Croissan'wich with serrano ham
(rúcula, tomates cherry and butter)
320 (sandwich 340)

Sandwich **320**

Croissan'wich **300**

Jambon beurre (ham + butter)
BLT (bacon + lettuce + tomato +
mayonnaise)
Crudité (greens + vegetables (with ham
or cheese +80))

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Add (extra) Avocado or Bacon +80
Add an Egg +50
Add Hollandaise Sauce or Tomato +50

Chipa Waffle

Savoury Waffle made the yucca (mandioca)
flour and cheese (maasdam, muzzarella, and
parmesan) (gluten-free)

Only available during the week (all day) and at
the weekend in the afternoons (starting at 15:00)

Chipa Waffle solo 200

(add cream cheese +30)

Waffle Monsieur 400

Chipa Waffle stuffed with ham and cheese

Waffle Madame 500

Waffle Monsieur served with two
fried eggs

Waffle & sides 400

Chipa Waffle with avocado, fried egg and bacon

Waffle & sides veggie 400

Chipa Waffle with avocado, fried egg and tomato

Gravlax Waffle 430

Chipa Waffle with avocado and gravlax

Serrano Waffle 400

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

Cold drinks

120

(Included in the menus with no supplement)

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

Iced Tea (with berries)* (300 ml)

Kombucha (300 ml)

Cold Brew Coffee* (300 ml)

Fresh squeezed Orange juice (220 ml)

(*sugar-free)

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Mineral water (carafe) or Soda water (carafe)* **100**

—

Carafe of Lemonade or Iced Tea or Kombucha (600 ml) **220**

Carafe of Orange juice (600 ml) **320**

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**

Shot of Gourmand Licor de Café (made with our Voulez-Vous coffee) **150**

Craft Beer- 437 ml - Malafama IPA or Lager (Uruguay) **250**

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)

800

(with Brisas Brut Sparkling Wine +100)

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 + chocolate) **230**

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

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

Small Hot Chocolate for kids **160**

Tea (Sinfonía from Mónica Devoto) **160**

Oat milk **+50**

Add shot of espresso **+40**

Shot of Gourmand Coffee Liqueur with your coffee (made with our Voulez-Vous coffee) **+100**

Wine by the bottle

Bresesti Sauvignon Blanc (white) **490**

Bresesti Cabernet Sauvignon (red) **490**

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

Sweet Treats

Macarons \$80
chocolate, lemon or coffee

Croissant \$85
Pain au chocolat \$95
Cinnamon roll \$95
Almond Croissant \$150
Almond Pain au chocolat \$150
Chocolate chip cookies \$85
Chocolate and toasted almond truffle \$80

Crème Brûlée \$240
Carrot Cake \$240
Brownie mi-cuit \$240

Fruit salad \$240
Yogurt, fruit salad and granola \$230

Café Gourmand \$370 per person

Coffee or Tea with a tasting of 3 mini-desserts
(truffle, crème brûlée, carrot cake or macaron (chocolate, lemon or coffee). Combos cannot be shared (for 2 persons \$740)

Café Muy Gourmand \$440 per person

Coffee or Tea with a tasting of 4 mini-desserts
(or with a large dessert + one mini(-dessert
Combos cannot be shared (for 2 persons \$880)

Coffee (bean or ground)

Specialty coffee
Whole bean or ground - Direct trade
Roasted in Gourmand by Chef Grégoire

Voulez-vous Coffee Avec Moi - Iconic
250 gr \$620 (\$560)
1/2 kg \$1120 (\$1000)
1 kg (in a refillable bucket) \$1900 (\$1700)
2 kg or more (in a refillable bucket) \$1750 per kg (\$1575)

Carita Feliz - Honey
250 g \$650 (\$580)

Golden - Via láctea
250 g \$700 (\$630)

La Vie en Rose - Bourbon Rosado
250 g \$800 (\$720)

Voulez-Vous Choco
250 gr \$590 (\$530)
1/2 kg \$1080 (\$970)
1 kg (in a refillable bucket) \$1800 (\$1620)
2 kg or more (in a refillable bucket) \$1650 per kg (\$1480)
Price card (Price in cash)

Très chic Gourmand T-shirts - Merch

Benedicted to Gourmand T-shirt \$750
Friends with Benedicts T-shirt \$750
Voulez-Vous Coffee T-shirt \$650