

Dulce

Macarons (gluten-free) \$80
chocolate, lemon or coffee

Croissant \$85
Pain au chocolat \$95
Cinnamon roll \$95
Almond Croissant \$150
Almond Pain au chocolat \$150

Chocolate Chip Cookie \$85
Chocolate truffle with almonds (gluten-free) \$80

Crème Brûlée (gluten-free) \$240
Carrot Cake \$240
Brownie mi-cuit \$240
Tarte au citron (lemon tart) \$240

Fruit Salad (gluten-free) \$240
Yogurt, fruit and granola \$230

Café Gourmand \$370 per person

Coffee or Tea with a tasting menu of 3 mini desserts
(truffle, crème brûlée, carrot cake or macaron (coffee,
chocolate or lemon)
(for 2 people \$740)

Café Muy Gourmand \$440 per person

Coffee or Tea with a tasting menu of 4 mini desserts
(or a large + a mini dessert)
(for 2 people \$880)

Salado

On Bread

(French bread made with our family sourdough
fermentation since 2016)

Croque Monsieur \$340

Grilled ham and cheese sandwich + butter

Croque Madame \$430

Croque Monsieur with 2 fried eggs

Grilled cheese \$300

Grilled cheese sandwich + butter
(con/sin tomate)

Serrano ham sandwich \$340

Serrano ham, tomatoes, arugula, butter

BLT \$320

Bacon, lettuce and tomato

Crudité \$320

Sandwich with greens + raw vegetables (vegan)
(with/without mayonesa) (with ham or cheese +50)

Gravlax Tartine \$320

Tartine with salmon gravlax and avocado

Avotoast \$280

Tartine with avocado and cream cheese

Add Avocado or Cheese or Bacon +80

Add tomato +50

Add a fried egg +50

* Icons Only *

CAVIAR Bump

**Add 10 grams of Black River Caviar
to your dish +950 pesos**

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

On a Croissant

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

Avo Croissant \$350

Croissant with avocado and cream cheese

Toasted Croissan'wich \$300

Ham and cheese (only cheese \$230)

Croissan'wich gravlax \$380

Salmon gravlax and avocado

Croissan'wich Brie \$350

Brie, arugula, cherry tomatoes and a balsamic reduction

Croissan'wich Serrano \$320

Serrano ham, arugula, cherry tomatoes

Breakfast Croissan'wich \$340

Cheese, bacon and a fried egg

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

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 gravlax salmon and avocado

Serrano Waffle 400

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

Brie Waffle 400

Chipa Waffle with brie cheese, arugula, cherry tomatoes
and balsamic reduction

We are a restaurant with table service.

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

Wifi: Gourmand_clientes - Password: Tipsybrunch

Cold drinks

120

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 (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**

French 75 (gin + lemon juice + syrup + sparkling wine) **250**

Negroni Sbagliato (Campari + vermouth rosso + sparkling wine) **300**

Kombucha Spritz (Aperol + kombucha + sparkling wine) **260**

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

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

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

Hard Brew Cold Brew + Gourmand Coffee Liqueur **250**

Espresso Martini (Vodka + espresso + syrup) **250**

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

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

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

Whiskey Jameson Irish **160**

Mimosa Bottle Service

(1 bottle of Sparkling Wine Demi Sec + carafe of orange juice) **800**

(with Brisas Brut Sparkling Wine +100)

Wine by the bottle

Breستي Sauvignon Blanc (white) or Cabernet Sauvignon (red) **490**

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) **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**

Oat milk **+50**

Add shot of espresso **+40**

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

Tea (Sinfonia from Mónica Devoto) **160** (tea with milk 180)

Passion Tango: Black tea with dried blueberries, rose petals, pink peppercorns and
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.