# **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 <u>or</u> B

A - Yogurt <u>or</u> Fruit salad + 1 Viennoiserie (pain au chocolat <u>or</u> croissant <u>or</u> 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** 

94*0* 

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)

# Mimosa Brunch for 2!

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

(with Brisas Brut Sparkling wine +100)

#### 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

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.

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

Instagram @cafegourmand.uy

# **Breakfast**

### <u>Sweet</u>

(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 <u>or</u> B <u>or</u> C

A - 2 viennoiseries

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

C - 1 viennoiserie + Granola and Yogurt <u>or</u> 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 +50 Add extra Hollandaise Sauce or Tomato +30

\* 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) **280** 

Breakfast Croissan'wich (Croissant con panceta, queso, huevo frito) **330** 

### **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 avocado) **320** 

Croissan'wich gravlax (avocado and gravlax salmon) **380** 

### Brie

Croissan'wich with brie cheese (rúcula, tomates cherry and balsamic vinegar reduction) **320** 

### Serrano Ham

Croissan'wich with serrano ham (rúcula, tomates cherry and butter) 290 (sandwich 320)

## Sandwich 320

### Croissan'wich 320

Jambon beurre (ham + butter) BLT (bacon + lettuce + tomato + mayonnaise) Crudité (greens + vegetables (with ham <u>or</u> 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) Iced Tea (with berries)\* (300 ml) Kombucha (300 ml) Cold Brew Coffee\* (300 ml) Fresh squeezed Orange juice (220 ml) (\*sugar-free)

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) Long Black - 2 shots of espresso + water (small cup) Americano - 2 shots of espresso + water (large cup) Americano Cortado (Americano + steamed milk) Flat white/Double cortado (50/50 milk and espresso) Cappuccino (2 shots of espresso + steamed milk) Latté (1 shot of espresso + steamed milk) Iced latté (1 shot of espresso + milk + ice)

Special (in the Gourmand combos *supplement +50*) Dulceccino (Latté + dulce de leche) Mochaccino (Latté + chocolate) Hot Chocolate (Steamed milk + chocolate) Iced cappuccino (2 shots of espresso + milk + ice)

Small Hot Chocolate for kids 160

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

Oat milk (Hey Nude) **+50** Add shot of espresso **+40** Shot of Gourmand Coffee Liqueur with your coffee (made with our Voulez-Vous coffee) **+100** 

#### Please ask for our wine list

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 <u>or</u> 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 <u>or</u> 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 - Vía 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