

Brunch!

Brunch Gourmand

850

**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, coffee macaron,
chocolate macaron or lemon macaron)

Personalize your Brunch:

Bread basket (sourdough bread, home-made jam and butter) 120

+60 peso supplement

Gravlax benedict (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*)

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.

Tipsy Brunch

980

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!

2250

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*)

* 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

Instagram @cafegourmand.uy

Breakfast

Sweet

Macarons (gluten-free) 90
chocolate, lemon or coffee

Croissant 100

Pain au chocolat 120

Cinnamon roll 130

Almond Croissant 170

Almond Pain au chocolat 150

Chocolate chip cookies 110

Chocolate and toasted almond truffle (gluten-free) 90

Crème Brûlée (gluten-free) 240

Carrot Cake 240

Tarte au citron 240

Flan Parisien 240

Brownie mi-cuit 240

Fruit salad (gluten-free) 240

Yogurt and granola 200

Yogurt, granola and fruit salad 250

Bread basket (sourdough bread, seasonal jam, butter) 120

Café Gourmand 390

Coffee or Tea with 3 mini desserts
(truffle, crème brûlée, carrot cake or coffee macaron,
lemon macaron or chocolate macaron)

Café Very Gourmand 460

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

Savory

Eggs Benedict 420

(2 poached eggs + bacon + avocado + tomatoes + hollandaise sauce)

With 3 poached eggs +170

Change Bacon to Serrano Ham or Maasdam Cheese at no charge

Change to Brie cheese +60

Gravlax Benedict 470

(2 poached eggs + gravlax + avocado + tomatoes +
hollandaise sauce served on sourdough)

With with 3 poached eggs +200

US Breakfast 420

(bacon + 3 eggs + toast) (Please specify how you like your eggs)

(Croissant instead of toast +60)

Omelette 420

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

Just White Omelette 420

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

Montevideo Omelette 550

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

Add (extra): Avocado +80/Bacon (portion) +150/

Hollandaise Sauce +60/Tomato +60

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Sandwiches / Croissan'wiches / Chipa Waffle

On Bread

French bread made with our family sourdough fermentation since 2016

Croque Monsieur 360

Grilled ham and cheese sandwich + butter

Croque Madame 450

Croque Monsieur with 2 fried eggs

Grilled Cheese 320

Grilled cheese sandwich + butter
(with/without tomato)

Serrano Ham sandwich 360

Serrano ham, tomato, arugula, butter

BLT 340

Bacon, lettuce and tomato, mayo

Crudit  320

Sandwich with greens + raw vegetables
(vegan, please request no mayonnaise)
(extra ham or cheese +60)

Gravlax Tartine 340

Tartine with Gravlax salmon and avocado

Avotoast 310

Tartine with avocado and cream cheese

On Croissant

Pur beurre French croissants made with 100% Uruguayan butter and flour from San Jos 

Avo Croissant 380

Croissant with avocado and cream cheese

Toasted Croissan'wich 300

Ham and cheese
(cheese only or ham only 230)

Croissan'wich Gravlax 400

Salmon gravlax and avocado

Croissan'wich Brie 360

Brie, arugula, cherry tomatoes and a balsamic reduction

Croissan'wich Serrano 340

Serrano ham, arugula, cherry tomatoes

Breakfast Croissan'wich 350

Cheese, bacon and a fried egg

Add (extra): Avocado +80/Tomato +60/

Cream cheese +60/Fried Egg +60/Bacon (portion) +150

*** Icons Only ***

CAVIAR Bump

**Add 10 grams of Black River Caviar
to your dish**

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Chipa Waffle

Savoury Waffle made the yucca (mandioca) flour and a mix of artisanal cheeses (gluten-free)

Chipa Waffle solo 200

(add cream cheese +60)

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 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 vinegar reduction

Available in the AFTERNOONS ONLY
starting at 15:00

Cold drinks

130

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 (600 ml) **230**
- Carafe of Orange juice (600 ml) **340**

TIPSY. 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**
- Aperol Spritz** (Aperol + sparkling wine + soda) **280**
- Kombucha Spritz** (Aperol + kombucha + sparkling wine) **280**
- Limoncello Spritz** (Limoncello casero + espumante + soda) **280**
- Coffee Negroni** (Gourmand Coffee Liqueur + Campari + gin) **300**
- Negroni Sbagliato** (Campari + vermouth Carpano rosso + sparkling wine) **300**
- Campari Naranja** (Campari + orange juice) **250**
- "Russian Yes, Putin No" Latté** Iced Latte + Gourmand Coffee Liqueur **280**
- Hard Brew** Cold Brew + Gourmand Coffee Liqueur **250**
- Espresso Martini** (Vodka + espresso + syrup) **280**
- Craft Beer-** 437 ml - Malafama IPA or Lager (Uruguay) **250**
- Ricard** (aperitivo from Marseille, France, anise) **200**
- Whiskey** Jameson Irish **200**

TIPSY. Mimosa Bottle Service

- (1 bottle of Sparkling Wine Demi Sec + carafe of orange juice) **800**
- (with Brisas extra Brut Sparkling Wine +100)

- Wine by the bottle** Bresesti Sauvignon Blanc (white) or Cab Sauvignon (red) **550**
- De Lucca Merlot (natural wine) (red) **650**

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) **130**
- Long Black (2 shots + hot water in a small mug) **150**
- Americano (2 shots + hot water in a large mug) **150**
- Flat white (50/50 steamed milk and espresso) **190**
- Cappuccino (2 shots + steamed milk in a Parisian bowl) **190**
- Latté (1 shot + steamed milk in a large mug) **190**
- Iced latté (1 shot + cold milk + ice) **200**

Special *(in the Gourmand combos supplement +60)*

- Dulceccino (Latté + dulce de leche) **250**
- Mochaccino (Latté + chocolate) **250**
- Hot Chocolate (Steamed milk + chocolate) **250**
- Iced cappuccino (2 shots of espresso + milk + ice) **230**
- Small Hot Chocolate for kids **180**
- (in the Gourmand combos supplement +120)*
- Iced Mocha/Dulce/Hot Chocolate **270**

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 (Sinfonia from Mónica Devoto) **170** (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
- 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.