

# Brunch!

## Brunch Gourmand

**790**

Bread basket + 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))

Brunch is a combo to enjoy in our dining room - (it is not possible to take away any portions of these combos)  
Brunch is per person. Cover charge to share the Brunch +\$80

## Tipsy Brunch

**890**

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 IPA or Lager +50)

## Mimosa Brunch for 2!

**2150**

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 served in 3 parts:** 1 Cold drink, hot drink and bread basket - 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 order, please ask your server when ordering.

*Supplement to substitute +50 pesos*

Gravlax benedict (cured salmon) - Eggs benedict on a Croissant - Yogurt and granola and fruit salad - Special Hot Drink (Mocaccino, Dulceccino, Hot Chocolate, Iced Cappu) - Almond croissant - Almond pain au chocolat

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

Instagram @cafegourmand.uy  
Wifi - Network: Café Gourmand  
Password: coffee186g

# 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 +200

### **Gravlax Benedict 450**

(2 poached eggs + gravlax + avocado + tomatoes + hollandaise sauce  
served on sourdough)  
With with 3 poached eggs +220

### **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)

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Add extra Avocado or Bacon +50

Add extra Hollandaise Sauce or Tomato +30

# Sandwiches

## Hot Sandwiches

Croque Monsieur  
(Hot sandwich with ham + cheese)

**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 con queso brie  
(rúcula, tomates cherry and balsamic vinegar reduction)

**290**

**Sandwich 320**

**Croissan'wich 320**

Jambon beurre (ham + butter)

BLT (bacon + lettuce + tomato + mayonnaise)

Crudité (greens + vegetables (with ham or 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)

Ice Tea (with berries)\* (300 ml)

Kombucha (220 ml)

Cold Brew Coffee\* (220 ml)

Fresh squeezed Orange juice (220 ml)

(\*sugar-free)

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

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Carafe of Lemonade or Ice Tea (600 ml) **220**

Carafe of Orange juice or Kombucha (600 ml) **280**

### 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 (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.

## Carta de vinos

### Tinto

Breستي Cabernet Franc	620
Breستي Tannat	620
Calvet Bordeaux, Cabernet Sauvignon-Merlot, 2018 Francia	750
Calvet Cahors, Malbec, 2018 Francia	750
Pizzorno Pinot Noir	800

### Rosé

Breستي Cabernet Franc rosé	420
Marichal Pinot Noir blanc de noir/Chardonnay	600

### Blanco

De Lucca Marsanne	380
Breستي Sauvignon Blanc	420
Espumante Daluar Demi-sec	600
Espumante Pa! Brut	700

<b>Servicio de Mimosas Service (botella de Espumante + jarra de exprimido)</b>	<b>750</b>
<i>(con Pa! Brut +100)</i>	

# L'épicerie Gourmande

## Gourmand Goodies to go

### Our Gourmand Store

**Confiture (home-made jam) in reusable jar 330 gr - \$320**

Refill \$260      In bulk \$800/kg

**Yogur naturel in reusable jar 580 gr - \$200**

Refill \$140      In bulk \$250/kg

**Kombucha in reusable jar 950 ml \$260**

Refill \$210 (580 ml Refill - \$130) In bulk \$220/lt

### **Granola**

(oatmeal, almonds, pumpkin seeds, honey, sunflower oil)

250gr - \$160      500 gr - \$320

**Seasalt from Rocha in reusable jar**

150 gr - \$200      In bulk \$800/kg

### Bakery items to go

Macarons (choc, lemon or coffee) \$80

#### **Giftbox of macarons**

Box of 6 - \$480

Box of 8 - \$640

Box of 10 - \$800

Box of 22 - \$1760

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Croissant \$85

Pain au chocolat \$95

Cinnamon roll \$95

Croissant or Pain au chocolat + almonds \$150

Chocolate chip cookie \$85

Carrot Cake \$240/portion

### Speciality Coffee

Coffee freshly roasted ground or whole bean - Direct trade

Roasted in Gourmand by Chef Grégoire

Please check out our coffee book for more information

Voulez-Vous Choco - Rouge

250 gr - \$590

1/2 kg \$1080

1 kg (in a returnable bucket) \$1800

2 kg or more (in a returnable bucket) \$1650 per kg

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Voulez-Vous Coffee Avec Moi

250 g \$590

Bling Bling (Sidra and Pink Bourbon)

Oh la la (Tabi)

250 g \$750

Gourmand Geisha (Geisha Pink Bourbon)

250 g \$890

### Très chic Gourmand Merch

Benedicted to Gourmand T-shirt \$750

Voulez-Vous Coffee T-shirt \$650

KeepCup acrylic \$25 USD

KeepCup glass \$40 USD

*10% discount in cash*

# Wine list

## Red

Bresesti Cabernet Franc	620
Bresesti Tannat	620
Pizzorno Pinot Noir	800

## Rosé

Bresesti Cabernet Franc rosé	420
Marichal Pinot Noir blanc de noir/Chardonnay	600

## White

De Lucca Marsanne	380
Bresesti Sauvignon Blanc	420

Sparkling wine - Demi Sec	600
Sparkling wine - Brut	700

<b>Mimosa Bottle Service (bottle of Sparkling wine + carafe of orange juice) (with Brut Sparkling Wine Pa! +100)</b>	<b>750</b>
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# Wine list

featuring boutique wineries from Uruguay

## Red

Breستي Cabernet Franc	620
Breستي Tannat	620
Pizzorno Pinot Noir	800

## Rosé

Breستي Cabernet Franc rosé	420
Marichal Pinot Noir blanc de noir/Chardonnay	600

## White

De Lucca Marsanne	380
Breستي Sauvignon Blanc	420

## Sparkling

Daluar, Bodega Traversa, Sparkling wine - Demi Sec	600
Pa! Sparkling wine - Brut	700

<b>Mimosa Bottle Service (bottle of Sparkling wine + carafe of orange juice) (with Brut Sparkling Wine Pa! +100)</b>	<b>750</b>
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# Beer list

Avante Brewing, Sprezzatura, Italian-Style Pils, Montevideo, Uruguay	250
Goose Island IPA, Chicago, IL, USA	180
Stella Artois, Leuven, Belgium	180