

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 (Demi-sec)
Supp +50: Kir Royale, French 75, Campari
Naranja, Aperol Spritz, Kombucha Spritz,
"Russian Yes, Putin No" Latté,
Cerveza (Malafama)
Supp +100: Negroni Sbagliato

EXTRAS

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

*** Icons Only ***

Bump your Brunch - CAVIAR

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

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

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.

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.

Instagram @cafegourmand.uy

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 - Yogurt and Granola (Add small fruit salad +30)

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 or Tarte au Citron (lemon tart) 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 to your egg dish +950 pesos

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

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
(Hot croissant sandwich with bacon,
cheese and fried egg)

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 salmon and avocado)

320

Croissan'wich gravlax
(gravlax salmon and avocado)

380

Brie

Croissan'wich with brie cheese
(arugula, cherry tomatoes and balsamic
vinegar reduction)

350

Serrano Ham

Croissan'wich with serrano ham
(arugula, cherry tomatoes and butter)

320 (sandwich 340)

Sandwich

320

Croissan'wich 300

Jambon beurre (ham + butter)

BLT (bacon + lettuce + tomato +
mayonnaise)

Crudité (greens + vegetables +
mayonnaise (with ham or cheese +80))

(vegan - request without mayo)

Add (extra) Avocado or Bacon +80

Add an Egg +50

Add Hollandaise or Tomato +50

Chipa Waffle

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

Available during the week (15:30-20:30) 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 Veggies 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

Cold drinks

120

All-natural drinks made in-house
(Included in the menus 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)*
—
- 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 + vermouthe 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

Bresesti 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.
(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**

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.

Sweet Treats

Macarons \$80 (gluten-free)
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 (gluten-free)

Crème Brûlée \$240 (gluten-free)

Carrot Cake \$240

Brownie mi-cuit \$240

Tarte au citron \$240

Yogurt and granola \$200

Yogurt, granola and home-made jam \$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); (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
(for 2 persons \$880)

Coffee (bean or ground)

Specialty coffee

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

****NEW** Golden** - Lactic fermentation

~~250 g \$700 (\$630)~~

Special Release Limited Edition Price 250 g \$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)

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)

1/2 kg \$1220 (\$1100)

1 kg (in a refillable bucket) \$2000 (\$1800)

2 kg or more (in a refillable bucket) \$1850 per kg (\$1675)

La Vie en Rose - Pink Bourbon

250 g \$800 (\$720)

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