

## SUNDAY BRUNCH

MENU:		Pancakes with banana, coconut,	
Eggs Benedict spinach and coriander Hollandaise sauce, served on Naan (Indian flat bread)		Jaggery (Goan coconut sugar) saud and exotic fruits	ce, 6€
• with salmon	8€	DRINKS:	
<ul> <li>with crispy bacon</li> </ul>	8€	Mimosa	8,50€
English Breakfast homemade spicy Goan sausage Choris,	8,50€	[with Pierre Brocard Tradition Brut champagne and fresh orange juice]	
mushrooms,bacon, confit tomato, green be served on Naan bread	eans,	Espresso	1,75€
Vegetarian English Breakfast homemade vegetable sausage, mushroo confit tomato, green beans, served on Naan bread	7,50€ oms,	Americano	2,75€
		Latte	3€
Ndall Uleau		Cappuccino	3€
Masala omelette with shrimps, salmon caviar, shellfish sauce, served with Naan bread	3,50€	Tea [black, green, peppermint, darjeeling, lemongrass, Indian Chai]	3€
Gaspar's style Croque-madame made with stuffed ham and cheese waffles,		Cascara [coffee berries tea]	2,50€
served with fried egg  Sourdough toast with crab meat, sea herbs, avocado mousse, Yuzu foam	5, 7,50€	Freshly squeezed juice of the day 225 ml [please ask the waiter]	3,50€
	3,50€	Hildon mineral water [still or sparkling, 750 ml, England]	3,50€
Fermented chickpea and lentil fritte plum chutney, hummus, green apple and tomato salsa		Cider <i>Duche de Longueville</i> [apple, non-alcoholic, 750 ml, France]	17,50€
French toast with vanilla ice cream, homemade pistachio nutella,			

7€

and mango