

SUNDAY BRUNCH

MENU:		DRINKS:	
Eggs Benedict with spinach, coriander Hollandaise sauce, server on Goan Poi (traditional whole wheat bread) • with home-cured salmon and salmon ca		Mimosa with Louis Barthelemy Amethyste Brut NV champagne and fresh orange juice	9
• with king crab meat and avocado 12		Espresso	2
English Breakfast homemade spicy Goan sausage choris, fried egg	8,50	Americano	3
mushrooms, bacon, confit tomato, spiced beans, served on Naan bread		Latte	3
Vegetarian English Breakfast	8,50	Cappuccino	3
homemade vegetable sausage, mushrooms, confit tomato, spiced beans, served on Naan bread		Tea 4 black, green, Earl Grey, peppermint, darjeeling, lemongrass, chocolate, rose tea with petals, turmeric,	
Masala omelette with smoked eel mousse and smoked shrimps, served with Naan bread 11,50		portuguese cinnamon basil, lemon verbena	
European lobster omelette, black truffles,	,	Indian Chai	4
Oscietra caviar, lobster oil, chive cream, served with truffle Naan bread lobster tail (125-130 g)	90	Cascara coffee berries tea	3
Gaspar's style Croque-madame made with stuffed ham and cheese waffle,		Freshly squeezed juice of the day 225 ml. please ask the waiter	3,50
served with fried egg	8	Hildon mineral water still or sparkling, 750 ml, England	3,50
Goan Poi toast with Goan beef schnitzel cooked with aged pork cabbage slaw, fried egg, caramelised onion and bacon jam, black truffle	11 fat,	Cider <i>Duche de Longueville</i> apple, non-alcoholic, 750 ml, France	17,50
Crispy fermented rice crepe, Goan crab curry, fried quail egg, coconut and green chili chutney	14	Copenhagen sparkling tea Bla jasmine, white tea, darjeeling, non-alcoholic, 125 ml, Denmark	6 (
Goan bun with fennel, apple and plum compote, pastry cream with cardamom, caramel sauce	6,50	Copenhagen sparkling tea non-alcoholic or 5% alcohol, 750 ml, Denmark • Gron (green tea, lemongrass, white tea), 5 • Bla (jasmine, white tea, darjeeling), 0%	35 (5%
Pancakes with banana, coconut, Jaggery (Goan coconut sugar) sauce, and exotic fruits	7		