

SUNDAY BRUNCH


MENU:

Eggs Benedict with spinach, coriander Hollandaise sauce, served on Goan Poi (traditional whole wheat bread)	
• with home-cured salmon and avocado	8
• with pan fried chorizo	8
English Breakfast	8,50
homemade spicy Goan sausage Choris, fried egg, mushrooms, bacon, confit tomato, green beans, served on Naan bread	
Vegetarian English Breakfast	7,50
homemade vegetable sausage, mushrooms, confit tomato, green beans, served on Naan bread	
Masala omelette with crayfish meat and crayfish butter, served with Naan bread	11,50
Gaspar's style Croque-madame made with stuffed ham and cheese waffle, served with fried egg	7,50
Sourdough toast with smoked eel mousse, black truffle shavings, fried egg	10
Goan red rice crepes stuffed with seasonal vegetables, served with mango chutney and baked pumpkin mousse	7,50
French toast with homemade sugar-free organic strawberry jam, frozen Greek yoghurt, homemade cashew nut butter	7,50
Pancakes with banana, coconut, Jaggery (Goan coconut sugar) sauce, and exotic fruits	6,50

DRINKS:

Mimosa [with Paul Clouet Selection Brut champagne and fresh orange juice]	8,50
Espresso	1,75
Americano	2,75
Latte	3
Cappuccino	3
Tea [black, green, Earl Grey, peppermint, darjeeling, lemongrass, chocolate, Indian Chai]	3
Cascara [coffee berries tea]	2,50
Freshly squeezed juice of the day 225 ml [please ask the waiter]	3,50
Hildon mineral water [still or sparkling, 750 ml, England]	3,50
Hot chocolate infused with Chai spices	4,50
Cider <i>Duche de Longueville</i> [apple, non-alcoholic, 750 ml, France]	17,50
Sparkling tea [non-alcoholic or 5% alcohol, 750 ml, Denmark]	35
• Rod (hibiscus, white tea, black tea), 5%	
• Gron (green tea, lemongrass, white tea), 5%	
• Bla (jasmine, white tea, darjeeling), 0%	
• Vinter (Chai, black tea, white tea), 5%	

* All prices are shown in euro (EUR)

 Regarding the allergens in dishes,
please ask the waiter