


  
**GASPAR'S**  
 RESTORANAS

## Brunch

Menu			
Savoury			
Eggs Benedict with smoked salmon, spinach, salmon caviar, coriander hollandaise, served on naan bread	8	Champagne by the glass please ask the waiter	15
Gaspar's Croque-Madame with country ham, Comtes cheese, smoked mozzarella, fried egg, chorizo oil	9	Mimosa with Luiz Costa Espumante Pinot Noir Chardonnay Brut Nature 2016 and fresh orange juice	9
Vegetarian English breakfast vegetable sausage, mushrooms, tomato, spiced beans, avocado, naan bread	9	Coffee and tea	
English breakfast homemade spicy Goan sausage choris, fried egg, mushrooms, bacon, tomato, spiced beans, avocado, naan bread	10	Espresso	2
Masala omelette with crab meat, avocado and naan bread	15	Double espresso	3
Steak and eggs grilled beef sirloin (100 g), caramelised onions, burnt pepper and tomato sauce, fried egg, crispy potatoes, naan bread	22	Americano	3
Toasted brioche with lobster meat lobster meat (125-130 g), scrambled eggs, black truffles, oscietra caviar, shellfish butter	90	Latte	3
Sweet		Cappuccino	3
Sunday pastry please ask the waiter	7	Tea black, green, Indian chai, Earl Grey, peppermint, darjeeling, lemongrass, chocolate, rose tea with petals, turmeric, portuguese cinnamon basil, lemon verbena	4
Banana pancakes with pistachio and cardamom cream, exotic fruits	7	Cascara coffee berries tea	3
Drinks		Soft drinks	
Bubbles	 	Fresh orange juice 225 ml	3,50
São João Espumante Brut Reserva 2018 Portugal, Bairrada	6   34	Hildon mineral water still or sparkling, 750 ml, England	4
Luiz Costa Espumante Pinot Noir Chardonnay Brut Nature 2016 Portugal, Bairrada	10   57	Cider Brick Artisinal Bio Brut apple, 4,5% alcohol, 330 ml, France	6
		Cider Duche de Longueville apple, alcohol free, 750 ml, France	18
		Copenhagen sparkling tea Bla jasmine, white tea, darjeeling alcohol free, Denmark	  6   35

 all prices are shown in euro

 regarding the allergens in dishes,  
please ask the waiter