

PRIX FIXE BRUNCH

for parties of 8 or more
(drinks not included)
45 per person

For guests with serious food allergies we highly suggest not to eat here.

We cannot guaranty any cross contamination of foods.
We cannot guaranty that any of our products are safe to consume for people with allergies. Rintintin will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating our products.

We accept max. 4 Credit Cards per table.
For parties of 6 or more suggested gratuity 20%.

All dishes served family style to share.

First Course

(choice of 2)

Plateau De Fromage & Charcuterie *

Variety of Cheese & Charcuterie
(crackers contain gluten)

Mezze Plate

Olives, Hummus, Tzatziki, Spicy Feta,
Artichoke Dip, Cornichons, Veggie Sticks, Pita Bread

Second Course

(choice of 2)

Rintintin House Salad *

Mixed Baby Lettuces, Heirloom Tomatoes, Avocado

Burrata *

Grapes, Crispy Prosciutto, Basil Oil & Fennel Pollen

Salade Niçoise "Traditionelle" *

Asparagus, Haricot Verts, Artichokes, Olives, Roasted Peppers,
New Potatoes, Hard Boiled Egg, Greens

Third Course

(choice of 2)

Eggs Benedict *

Poached Eggs with Canadian Bacon, Cheddar Cheese,
Hollandaise Sauce, Greens

Shakshuka Basque Style*

Cast Iron Baked Eggs over aromatic tomato.harissa broth
Potatoes, Chistorra

French Toast

Fresh Figs, Maple Syrup & Whipped Cream

Steak & Eggs *

Grilled Steak, Fried Organic Eggs,
Chimichurri & Au Poivre Sauce

SIDES

Sauteed Okra*

Pommes Frites*

Dessert

Pistacchio Baklava

Cardamom Ice Cream

We charge \$ 40 corkage fee for wine bottles brought in.
We charge \$ 5 per person for any cakes, sweets brought in.

*Gluten-free option available. Please ask your server.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
Inform your server of any allergies.