

## 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%.  
We don't accept any dollar bills over \$ 20.**

**All dishes served family style to share.**

### First Course

#### **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

#### **Burrata \***

Grapes, Crispy Prosciutto, Basil Oil

#### **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 on English Muffin,  
Hollandaise Sauce, Greens

#### **Shakshuka Basque Style\***

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

#### **Steak & Eggs \***

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

### SIDES

#### **Pommes Frites\***

### Dessert

#### **Pistacchio Baklava**

Cardamom Ice Cream

**We don't allow any outside beverages or food brought in.  
This includes wine bottles.**

**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.