

## Brunch 150 Maksoud

*Sundays*

*Time: 12am to 4pm*

### COLD CUTS & CHEESE

Selection of cheeses (tilsit, gouda and *meia cura*)  
Parmesan cheese

Parma ham  
Hamburger salami

### FRUITS

Fruit salad  
Avocado

Whole fruits  
(apple, banana and tangerine or pear)

### BEVERAGE STATION

2 types of juices  
1 type of detox juice

Flavored water  
Still mineral water

### BREAD STATION

2 types of baguette  
Mini French roll  
Mini cheese bun  
Mini wholegrain cheese bun

Mini croissant  
Mini Australian roll  
Mini dinner roll

### STARTERS

6 types of simple salads  
1 seafood salad  
Guacamole and nachos

1 red rice salad with wheat  
3 types of sauces  
Baba ganoush, hummus and curd

### MAIN COURSE

White rice  
Composite rice  
Sautéed vegetables

Ravioli of buffalo mozzarella al pomodoro  
Filet mignon al roti  
Filet of salmon belle meunière

### DESSERTS

8 chef's desserts  
Patisserie tower

## MAKSOUND DELICACIES

- Eggs Benedict
- Yoghurt with red fruit reduction
- Mini tapioca of mozzarella with rosemary and banana
- Scrambled eggs with crispy bacon
- Mini croque-monsieur
  
- Shrimp in the cup
- Tartar mignon toasts
- Ceviche of sole and lemon
- Caprese stick
- Andalusian gazpacho
  
- Risotto of green asparagus
- Mini *bobó* with seafood
- Vichyssoise soup
- Roasted *coalho* cheese with molasses

### Prices:

*R\$ 105 per person with non-alcoholic drinks*

*R\$ 179 per person with Mumm Brut Cuvée*