

SATURDAY - SUNDAY 9 am - 5 pm

Brunch

Our joy comes from choosing the finest ingredients, favoring local and seasonal options, to delight our guests with exquisite dishes.

BUBBLES UNLIMITED

2h - celebrate life with your glasse always full

Mimosa	35,00€
Bellini	33,00€
Cremant	35,00€

BENEDICT EGGS

Benedict Your Way: Build it with your favorite ingredients

Classic Benedict Ensemble 17,50€

2 poached eggs topped with an airy homemade hollandaise sauce on warm bread or brioche (1,9,11)

Bread variations:

Golden Brioche / Sourdough Bread

Benedict toppings:

Lightly smoked Norway Salmon (4)	+7,50€
Boiled Italian Ham	+4,50€
Sauteed fresh Spinach	+2,00€
Avocado	+5,00€
Extra egg (9)	+2,50€

Chef's suggested combinations:

Sauteed spinach & Salmon caviar (seasonal offer)	+11,50€
Sauerkraut & New York style Pastrami	+8,00€

OMELETS

Egg White Omelet 19,50€

Light and airy omelet made with egg whites topped with spinach, mushrooms and cherry tomatoes, served with herbs infused oil and toasted bread (1,9)

Chef's Omelet 19,50€

Fluffy and hearty omelet made with whipped whole eggs topped with italian boiled ham, cheese and mushrooms served with toasted bread (1,9)

Spring Omelet 24,0€

Fluffy whole eggs omelet topped with fresh chives, salmon caviar, yogurt sauce and toasted bread (1,9)

BRUNCH CLASSICS

Avocado Toast 19,00€

Homemade guacamole with fresh avocado and refreshing touch of seasonal berries on top of the sour bread and homemade granola, chives (1,3,6)

Reuben Sandwich

Grilled sandwich with Pastrami topped with fermented cabbage and Cheddar&Gouda cheese (1,11) 19,50€

SWEET MOMENT

Blueberry Pancakes 15,50€

Light American-style pancakes with fresh blueberries, served with maple syrup, homemade jam and greek yoghurt (1,9,11)

Chef's Porridge 11,50€

Hot oatmeal paired with fresh seasonal berries/ fruits and homemade sauces (1,3)

Cottage Cheese Pancakes 14,50€

Inspired by special pancakes from Eastern Europe. Served with greek yoghurt, homemade salted caramel sauce and seasonal berries (1,3,9,11)

PIES & MORE

Daily selection of seasonal home-baked pastries. 6,50€

*Ask your waiter for the daily availabilities and suggestions

Kontur Cafe

Coffee & more

We are working with the finest beans selection roasted by
MOK specialty coffee roastery in Brussels

COFFEE CLASSICS

Espresso	3,50€
Double espresso	4,00€
Americano	4,00€
Cappuccino	4,50€
Piccolo	4,50€
Latte	5,00€
Flat White	5,50€
Raf Coffee	5,50€
Grand Cappuccino	6,00€
Filter Hario V60	6,50€

TEA SELECTION

Gren Tea	5,50€
Black Tea	5,50€
Fresh mint	5,50€
Pepper mint	5,50€
Blue/Pink Matcha Latte	6,00€
Matcha Latte	6,00€

BARISTA'S SIGNATURES

Salted Caramel Raf	6,00€
Lavender Raf	6,00€
Latte Singapore	6,50€
Delicate latte with a fine note of lemongrass	
Banana Latte	5,50€
Pink Raspberry matcha	6,50€
Charcoal Latte	6,00€
Detox drink made with coconut charcoal. Highly recommended with an alternative milk	
Cacao	5,00€
Babyccino	4,00€

SPRING'S SPECIALS

Bumble Coffee	6,50€
Fresh iced orange juice with a fine caramel note and espresso shot	
Black Sesame Iced Latte	7,50€
Big iced latte with double espresso shot and scoop of black sesame ice cream	
Exotic Matcha Latte	6,50€
Iced ceremonial matcha latte finished with exotic fruit puree	
Espresso/Matcha Tonic	6,50€
Refreshing Fever tree tonic with a shot of espresso or matcha on top	
NITRO Cold Brew	5,50€

SOFT DRINKS

Lodyss water still/sparkling 0,5L	5,00€	Fresh Orange Juice small	4,50€
San Pellegrino Aranciata	5,00€	Fresh Orange Juice large	8,00€
Fever Tree Tonic Water	5,00€	Home-made Limonade	8,00€
Looza Juice	3,70€	Mango-Blueberry Refresher	8,50€

, Peach, Apple, Tomato ,Pineapple

Kontur Cafe

Bubbles & more

Because every day deserves a little celebration, don't you think?

SPARKLES BY GLASS

Prosecco	10,50€
Cremant	9,50€
Champagne	14,50€

WINE BY GLASS

Glass of White	9,00€
Glass of Rose	10,00€
Glass of Red	10,00€

SPARKLES BY BOTTLE

Prosecco Primo Franco	46,50€
Cremant Le Castel Brut	44,50€
Champagne Louis Delaunay Brut	72,00€

SWEET LIFE COCKTAILS

Mimosa	12,50€
Bellini	12,50€
Bloody Mary	13,50€
Whiskey Sour	13,50€
Espresso Martini	13,50€

KONTUR SPRITZ

Lavender home-made lavender elixir, rum, sparkling wine	13,50€
Amalfi Limoncello, Cointreau, elderflower syrup, sparkling wine	13,50€
Passion Fruit Passoa liquor, disaronno, lemon juice, sparkling wine	13,50€
Campari Lcampari, sparkling wine, fresh orange juice, soda	13,50€
Aperol aperol, sparkling wine, soda	13,50€

PROUDLY LOCAL

Oak Gin Mansfeld 12,00€ Aged in Champagne oak barrels for 9 months 47,5% alc	Slow Gin Mansfeld 11,00€ Made with macerated wild sloe berries 26% alc	Beien Dreps 8,50€ Traditional Luxembourg honey liqueur made with local farm honey, vodka and rhum Mansfeld 26% alc
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& MORE

SPIRITS

Whiskey Glenfiddich 12 years	12,00€
Cognac Hennessy	12,00€
Vodka Absolut	9,50€
Rom Reserva	12,00€
Jagermeister	8,00€

BEER

Erdinger	7,00€
Bofferding	5,50€
Diekirch 0,0%	4,00€
Hoegaarden Rose	5,50€

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