

Menu

8 am - 5 pm

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

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€

LUNCH FORMULA

Wednesday to Friday 12pm -2pm

Soup of the Day + Dish of the Day from the Menu + Soft drink / black coffee 21,50€

Soup of the Day, served with toasted bread (1) 8,00€

Ask your waiter for daily suggestions.

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 roasted nuts (1,3,9,11)
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PIES & MORE

Daily selection of seasonal home-baked cakes and carefully curated cupcakes. 6,50€

*Ask your waiter for the daily availabilities and suggestions

Kontur Cafe

Evening Menu

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

6 pm - 10 pm

TO START . . .

Hummus 18,50€

home-made hummus topped with herbs infused oil and roasted paprika, served with sour toasted bread (1,9,11)

Extra egg (9) +2,50€

Grilled peppers +3,50€

Avocado +5,00€

Marinated Olives 7,50€

Big Italian olives, olive oil, orange zest

Guacamole 19,50€

Home-made guacamole with cherry tomatoes and chives, served with craftman grissini (1)

Grilled Peppers 18,50€

Served on Greek yogurt based sauce and finished with crispy buckwheat and infused oil (11)

. . . TO CONTINUE

Roasted Cauliflower 17,50€

Mini cauliflower sprouts served with homemade caesar dressing (3,9,11)

Oyster Mushroom 17,50€

Roasted mushrooms served with hollandaise sauce and top up with fennel (9, 11)

Burrata 22,50€

Creamy burrata served with poached pears and finished with roasted pecan nuts and extra virgin olive oil drops (11)

Salmon fillet Gravad Laks style 25,00€

Polar Salmon fillet, smoked in Denmark, served with a fresh avocado, Gravad Laks sauce and fresh greens (1,4)

EVENING BLUSH ON CRUST

Sour Bread Toasts topped with seasonal vegies/ fruits / berries / nuts on soft cheese bed 19,50€

Young Farm cheese/Tomato Trio;

Burrata / Strawberry;

Cottage-cheese / Grilled Peaches.

Ask your waiter for daily suggestions

SWEET MOMENT

Crumble 13,50€

Sweet crumble, poached pears, home-made salted caramel and pecan nuts (1,3, 9, 11)

Daily Selection of 6,50€

Home-made cakes

Ask your waiter for daily 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

Roasted fermented oolong	5,50€
Black Tea / White Tea	5,50€
Lemon Verven	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	7,50€
Looza Juice	3,70€	Mango-Blueberry Refresher	7,50€

, Peach, Apple, Tomato ,Pineapple

Kontur Cafe

Wine

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

SPARKLES BY GLASS

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

WINE BY GLASS

Glass of White	9,00€
Glass of Rose	10,00€
Glass of Red	11,00€

SPARKLES BY BOTTLE

Prosecco Bottega Brut 2022	43,50€
Cremant Bernard Massard	46,50€
Ecusson Blanc	
Cremant Sunnen Hoffmann Rose	45,50€
BIO	
Champagne Veuve Clicquot Brut	119,00€

SWEET LIFE COCKTAILS

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

SEASONAL COCKTAILS

Bee's Knees	13,50€
Winter cocktail based on Gin, orange juice and honey syrup	
French Martini	13,50€
Iconic winter cocktail, designed in NY in 80-s, combining vodka, raspberry liquor and pineapple juice	
KONTUR Grog	13,50€
Warming up hot winter cocktail with black tea infused with rum, honey and lemon	

& MORE

SPIRITS

Whiskey Glenfiddich 12 years	12,00€
Cognac Hennessy	12,00€
Eau de Vie pear France	13,50€
Rom Reserva	12,00€
Jagermeister	8,00€

BEER

Erdinger	7,00€
Bofferding	5,50€
Hoegaarden Rose	5,50€

Kontur Cafe

Food Allergens

1. Gluten
2. Celery
3. Tree nuts
4. Fish
5. Soy
6. Sesam
7. Peanuts
8. Crustaceans
9. Eggs
10. Molluscs
11. Milk
12. Mustard
13. Sulphur Dioxide Sulphites
14. Lupin

Kontur Cafe