

TUESDAY - FRIDAY 8:30 am - 12 pm

Breakfast

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)

TOASTS

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)

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

TUESDAY - FRIDAY 12 pm - 5 pm

Lunch

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BENEDICT EGGS

Benedict Your Way: Build it with your favorite ingredients

Classic Benedict Ensemble 17,50€

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Bread variations:

Golden Brioche / Sourdough Bread

Benedict toppings:

Lightly smoked Norway Salmon (4)	+7,50€
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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€

LUNCH CLASSICS

Hummus 14,50€

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

Chef's Salad 19,50€

Crunchy fresh salade mix, avocado, carrot slices, cucumber, home-made salted granola seeds (3,6)

Meat balls 24,00€

Beef meat balls on a home-made potato puree with fresh crunchy salad and herbs

TOASTS

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 (1,3,6,9)

Reuben Sandwich 19,50€

Grilled sandwich with Pastrami topped with fermented cabbage and Cheddar&Gouda cheese (1,9,11)

Burrata Toast 19,50€

Creamy burrata on a toasted bread topped with juicy strawberry and herb-infused olive oil (1,9,11)

LUNCH FORMULA

Tuesday 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)

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)

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

PROUDLY LOCAL

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

& 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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