

MONDAY - FRIDAY 9 am - 3 pm

Casual day

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€

CROWNED EGGS

Three fried eggs with toasted bread and "Crown" on your choice (1,9): 8,50€

- Mortadella +4,50€
- Boiled Italian Ham +4,50€
- Smoked Norway Salmon (4) +7,50€

LUNCH TIME

12pm -3pm

Soup of the Day with toasted bread (1) 12,00€

NEW-STYLE PORRIDGE

Creamy Buckwheat 16,50€

Cooked with mushrooms, white wine, parmesan cheese, topped with poached egg & fresh greens (9, 11)

Hot Quinoa Pudding (Vegan, GF) 14,50€

Coming with strawberry, coconut touch, topped with airy buckwheat

SWEET MOMENT

French Toast 14,50€

Lushious stack of golden brioche, smeared in a fluffy cinnamon cream, poached pears & blackcurrant sauce, topped with fresh blackberries.

The ultimate indulgence! (1,9,11)

Granola Bowl 12,50€

Homemade granola with greek yogurt and seasonal berries/fruits (11)

Having a Sweet Tooth? +0,50€

Add honey!

Cottage Cheese Pancakes 14,50€

Inspired by special pancakes from Eastern Europe. Served with greek yoghurt, homemade salted caramel sauce, cinna-apple chutney & blueberries.

(1,9,11)

OTHER EGGS & TOASTS

Morning in TOKYO 18,50€

Two halves of avocado, glazed in soy sauce, served hot with two poached eggs, roasted mushrooms and spinach topped with black sesame and its oil (5,6,9)

Creamy EGG Sandwich 16,50€

Pocket Brioche sandwich with creamy scrambled eggs inside topped with Parmesan sauce (1,9,11)

+ make it truffle 1,50€; + Avocado 5,00€;

+ Italian Ham 4,50€

Timeless Omelette 16,50€

Creamy and hearty omelette made with whipped whole eggs, served with fresh greens and toasted bread (1,9,11) + Italian Ham 4,50€

Rocket `Croast` 14,00€

Flat croissant topped with homemade guacamole and two poached eggs with rocket salad on top and parmesan cheese (1,9,11) + salmon 7,50€

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)

Mortadella Crush 16,00€

Mortadella, pesto & cream-cheese in between two grilled brioche (1,3,9,11)

California Crush 19,50€

Lightly smoked salmon, avocado, spinach & cream-cheese on a grilled brioche (1,3,4,9,11)

HOME-BAKED PASTRIES

*Ask your waiter for the daily availability and suggestions

Kontur Cafe

SATURDAY - SUNDAY 9 am - 4:30 pm

Weekend

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€



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(1,9,11)

HOME-BAKED PASTRIES

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Kontur Cafe

Bubbles & more

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

SPARKLES BY GLASS

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|-----------|--------|
| Prosecco | 10,50€ |
| Cremant | 10,50€ |
| Champagne | 14,50€ |

WINE BY GLASS

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| Glass of White | 9,50€ |
| Glass of Rose | 10,00€ |
| Glass of Red | 10,00€ |

SPARKLES BY BOTTLE

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| Prosecco Bottega | 43,00€ |
| Cremant Henri Ruppert | 43,00€ |
| Champagne Nord Sud Collet BRUT | 75,00€ |

BEERS

BOTTLES 33CL

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| Bofferding | 5,00€ |
| Battin Blanche | 5,00€ |

SPRITZ

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| APEROL Spritz | 13,00€ |
| CAMPARI Spritz | 13,00€ |
| LAVENDER Spritz | 13,00€ |

SWEET LIFE COCKTAILS

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| MIMOSA BELLINI | 12,50€ |
| SPARKLING WINE, FRESH ORANGE JUICE, WHITE PEACH PUREE | |

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| Morning MARGARITA | 13,50€ |
| TEQUILA JOSE CUERVO SILVER, LIME JUICE, AGAVE SYRUP | |

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| MOSCOW MULE | 14,00€ |
| VODKA ABSOLUT, GINGER ALE, LIME JUICE, MINT | |

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| BLOODY MARY | 13,50€ |
| VODKA ABSOLUT, TOMATO JUICE, LEMON JUICE, WORCESTERSHIRE SAUCE, HOT PEPPER SAUCE | |

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| WHISKY/GIN SOUR | 14,00€ |
| BOURBON / GIN, LEMON JUICE, SUGAR SYRUP, EGG WHITE | |

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| OLD FASHIONED | 13,50€ |
| BOURBON, CANE SUGAR, ANGOSTURA BITTERS | |

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| FRENCH 75 | 13,50€ |
| SPARKLING WINE, GIN, LEMON JUICE, SUGAR SYRUP | |

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|---|---|
| GIN & TONIC | X |
| GIN FROM OUR LIST, FEEVER TREE TONIC, JUNIPER | |

MARTINI COLLECTION

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| ESPRESSO Martini | 13,50€ |
| VODKA ABSOLUT, COFFEE LIQUOR, SPECIALTY ESPRESSO | |

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| MATCHA Martini | 13,50€ |
| AGED RUM, MALIBU LIQUOR, CEREMONIAL MATCHA | |

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|----------------------------------|--------|
| VESPER Martini | 13,50€ |
| GIN, VODKA ABSOLUT, LILLET BLANC | |

& MORE

DIGESTIFS

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| Glen Grant 10YO Single Malt Scotland | 12,00€ |
| Togouchi Premium Whisky Japan | 18,00€ |
| Rhum Diplomatico 12YO | 14,00€ |
| Limoncello | 9,00€ |
| Branca Menta | 9,00€ |
| Chartreuse | 9,00€ |

GIN + TONIC 4,50€

| | |
|------------------------------|--------|
| Seasonal Gin Mansfeld | 10,00€ |
| Luxembourg 40% alc | |
| Monkey 47 | 13,00€ |
| Germany 47% alc | |
| ROKU Craft | 12,00€ |
| Japan 43% alc | |
| Tanqueray | 5,50€ |
| UK 0,0% alc | |

Kontur Cafe

Coffee & more

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

Make your favourite drink iced **+0,5€**

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 | 6,50€ |
| Grand Cappuccino | 6,50€ |
| Filter Hario V60 | 6,50€ |
| Cacao | 5,00€ |
| Babyccino | 4,00€ |



LEMONADES & ELIXIRS

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|---------------------|-------|
| GINGER lemonade | 8,00€ |
| LAVENDER lemonade | 8,00€ |
| GINGER-LEMON Elixir | 6,50€ |



TEA SELECTION

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|--|-------|
| Jasmin Green Tea | 5,50€ |
| Black Assam Tea | 5,50€ |
| Earl Grey Tea | 5,50€ |
| Lapsang Souchong Tea (Black smoked) | 6,00€ |
| Oolong Tea (Milky / High Mountain, fermented) | 6,00€ |
| Matcha / Hojicha | 6,50€ |
| Chai Latte | 6,50€ |
| Fresh mint | 5,50€ |

SEASON SPECIALS

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|---|-------|
| Orange Latte | 6,50€ |
| Light latte with one espresso shot, home-made orange zest syrup & spicy touch | |
| Hibiscus ICED Tea | 8,00€ |
| Refreshing hibiscus iced tea with fresh orange zest touch | |
| ICED Matcha Arancino | 8,00€ |
| Home-made iced Aranciata with ceremonial matcha shot | |

SOFT DRINKS

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|-----------------------------------|-------|--------------------------|-------|
| Lodyss water still/sparkling 0,5L | 5,00€ | Fresh Orange Juice small | 4,50€ |
| Tonic Water | 5,00€ | Fresh Orange Juice large | 8,00€ |
| Ginger Ale | 5,00€ | Looza Juice | 3,70€ |
| | | Apple, Tomato ,Pineapple | |

Kontur Cafe

Food Allergens

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

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