

TUESDAY - FRIDAY 9 am - 4 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€

Chef's suggested combinations:

Salmon Caviar & Avocado +8,50€

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)

OTHER EGGS & TOASTS

Truffle scramble 16,50€

Creamy scrambled eggs flavoured with truffle oil, served in a croissant with rocket salad and Parmesan cheese (1,9,11)

Florentine Omelette 18,00€

Fluffy and hearty omelette made with whipped whole eggs topped with mushrooms, cheese, and spinach served with 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, grilled brioche, pesto & cream-cheese (1,3,9,11)

Salmon Crush 18,00€

Smoked salmon, salmon caviar, brioche, cream-cheese with herbs (1,4,9,11)

LUNCH DEALS

Tuesday to Friday 12pm -3pm

Soup of the Day, served with toasted bread (1) 11,00€

Dish of the Day (Ask your waiter for daily suggestions) 14,50€

SWEET MOMENT

French Toast 14,50€

Lushious stack of golden brioche, smeared in a fluffy lemon cream and seasonal berries. 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 and fresh berries (1,9,11)

HOME - BACKED PASTRIES

*Ask your waiter for the daily availabilities and suggestions

Kontur Cafe

SATURDAY - SUNDAY 9 am - 5 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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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€
Morning Margarita	13,50€
Bloody Mary	13,50€
Espresso Martini	13,50€

SEASON SPECIALS

FRENCH 75 SPARKLING WINE, GIN, LEMON JUICE, SUGAR SYRUP	13,50€
BOURBON sour BOURBON, CRANBERRY JUICE, LEMON JUICE, EGG WHITE, SPICE SYRUP	13,50€
VIRGIN PALOMA (N/A) ALCOHOL-FREE GIN, GRAPEFRUIT JUICE, LEMON JUICE, TONIC WATER	8,00€

PROUDLY LOCAL

Seasonal Gin Mansfeld 11,00€ Key notes of mint, lavender, anise, rose petals and hibiscus 40% alc	Dry Gin Mansfeld 11,00€ Key notes of orange, lime, camomile, cinnamon 40% alc	Clausel Draft Beer 4,50€ 25cl
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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€
Clausel Draft Beer	4,50€
25cl	

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	6,00€
Grand Cappuccino	6,00€
Filter Hario V60	6,50€

BARISTA'S SIGNATURES

Salted Caramel RAF	6,50€
Lavender RAF	6,50€
Espresso/Matcha Tonic	6,50€
Refreshing Fever tree tonic with a shot of espresso or matcha on top	
Pink Raspberry matcha	6,50€
Cacao	5,00€
Babyccino	4,00€
Infuse it with caramel or strawberry syrup to make if feel like a sweet cloud for your Little one	

ELIXIRS

Hot drink based on fruits/berries, herbs and spices



Ginger-lemon	6,50€
Raspberry-thyme	6,50€
Spiced orange	6,50€



TEA SELECTION

Green Tea	5,50€
Black Tea	5,50€
Earl Grey	5,50€
Fresh mint	5,50€
Pink Matcha Latte	6,00€
Matcha Latte	6,00€

SEASON SPECIALS

Hot Fresh	7,00€
Warm fresh orange juice with a fine cinnamon note and espresso shot	
Spiced Latte	7,50€
Hot or cold big latte with double espresso shot and homemade spicy syrup	
Cinnamon-Maple Matcha Latte	7,00€
Iced ceremonial matcha latte with a sweet maple note and finished with cinnamon touch	

SOFT DRINKS

Lodyss water still/sparkling 0,5L	5,00€	Fresh Orange Juice small	4,50€
Fever Tree Tonic Water	5,00€	Fresh Orange Juice large	8,00€
Looza Juice	3,70€	Simple Limonade	8,00€
Peach, 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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