CAVIAR
MENU *by*
I AM CAVIAR

Fresh Malossol caviar - Diamond sturgeon (Oscietra)
Represented in the wild nature

I AM CAVIAR
"ONE AND ONLY" SOLO

30g / 50g of Fresh Malossol caviar - Diamond sturgeon (Oscietra), accompanied with golden brioche and fresh cucumbers (1)

65 € / 105 €

I AM CAVIAR
BENEDICT

Our signature Classic Benedict on Golden brioche served with 30g of Fresh Malossol caviar - Diamond sturgeon (Osetra) (1, 9, 11)

74 €



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€

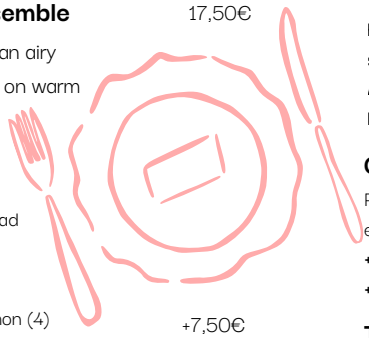
2 poached eggs topped with an airy homemade hollandaise sauce on warm bread or brioche (1,9,11)

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) 13,50€

NEW-STYLE PORRIDGE

Creamy BUCKWHEAT (GF) 17,50€

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

Hot RICE Pudding (GF) 14,50€

Vanilla rice pudding with a tuch of miso, coming with paoched quinces, topped with white chocolat (11)

OTHER EGGS & TOASTS

Morning in TOKYO 20,50€

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)

Add your favourite bread on the side:
Brioche/Sour Bread

Creamy EGG Sandwich 16,50€

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

+ make it truffly 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€**

SULTAN`s Breakfast 16,50€

Our Lighter version of TURKISH EGGS made with herb-infused yogurt, two poached eggs, paprika olive oil, grilled bred & fresh corriander (1,9,11)

Rocket `CROAST` 16,00€

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

2.0 AVOCADO Toast 17,50€

Homemade guacamole, fresh avocado, chia seeds, chili flakes and coriander on top of the sour bread, served with fresh greens (1) **+ Egg 2,50€**

Mortadella CRUSH 16,50€

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

California CRUSH 18,00€

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

SWEET MOMENT

FRENCH Toast 15,50€

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 13,50€

Homemade granola with greek yogurt and seasonal berries/fruits
(1, 11)

Having a Sweet Tooth? +0,50€
Add honey!

PAVLOVA (GF) 11,50€

Homemade Meringue with whipped cream, served with seasnal berries/fruits (9, 11)

Cottage Cheese 14,50€

PANCAKES

Inspired by pancakes from Eastern Europe. Served with greek yoghurt, homemade salted caramel sauce, cinna-apple chutney & blueberries.
(1,9,11)

HOME-BAKED PASTRIES

*Ask your waiter for the daily availability and suggestions

Kontur Cafe

Weekend

SATURDAY - SUNDAY 9 am - 4:30 pm

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	40,00€
Bellini	40,00€
Cremant	35,00€

BENEDICT EGGS

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Classic BENEDICT Ensemble 17,50€

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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€

NEW-STYLE PORRIDGE

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

Hot RICE Pudding (GF) 14,50€

Vanilla rice pudding with a tuch of miso, coming with paoched quinces, topped with white chocolat (1,3)

OTHER EGGS & TOASTS

Morning in TOKYO 20,50€

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) **Add your favourite bread on the side: Brioche/Sour Bread**

Creamy EGG Sandwich 16,50€

Pocket Brioche sandwich with creamy scrambled eggs inside topped with Parmesan sauce (1,9,11)
+ make it truffly 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**

SULTAN`s Breakfast 16,50€

Our Lighter version of TURKISH EGGS made with herb-infused yogurt, two poached eggs, paprika olive oil, grilled bred & fresh corriander (1,9,11)

Rocket `Croast` 16,00€

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

2.0 Avocado Toast (Vegan) 17,50€

Homemade guacamole, fresh avocado, chia seeds, chili flakes and coriander on top of the sour bread, served with fresh greens (1) **+ Egg 2,5**

Mortadella Crush 16,50€

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

California Crush 18,00€

Lightly smoked salmon, avocado, spinach & cream-cheese o golden brioche (1,3,4,9,11)

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The ultimate indulgence! (1,9,11)

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Homemade granola with greek yogurt and seasonal berries/fruits (11)
Having a Sweet Tooth? +0,50€
Add honey!

PAVLOVA (GF) 11,50€

Homemade Meringue with whipped cream, served with seasnal berries/fruits (9, 11)

Cottage Cheese PANCAKES 14,50€

Inspired by pancakes from Eastern Europe. Served with greek yoghurt, homemade salted caramel sauce, cinna-apple chutney & blueberries. (1,9,11)

HOME-BAKED PASTRIES

*Ask your waiter for the daily availability and suggestions

Kontur Cafe

Bubbles & more

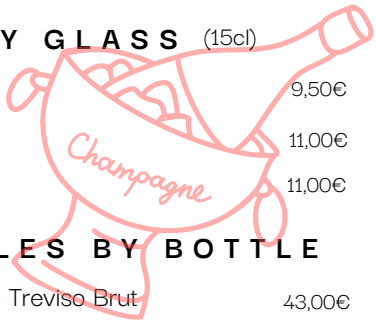
Because every day deserves a little celebration, don`t you think?

SPARKLES BY GLASS (15cl)

Prosecco	9,50€
Cremant	11,00€
Champagne	16,00€

WINE BY GLASS (15cl)

Glass of White	9,50€
Glass of Rose	11,00€
Glass of Red	11,00€



SPARKLES BY BOTTLE

Prosecco DOC Treviso Brut	43,00€
Cremant Henri Ruppert	43,00€
Champagne Nord Sud Collet BRUT	75,00€

BEERS

BOTTLES 33CL

Bofferding	5,00€
Battin Blanche	5,00€

SPRITZ

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

SWEET LIFE COCKTAILS

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

ESPRESSO/MATCHA Martini 14,00€
VODKA ABSOLUT, COFFEE LIQUOR, SPECIALTY ESPRESSO/ AGED RUM, MALIBU LIQUOR, CEREMONIAL MATCHA

MOSCOW MULE 13,50€
VODKA ABSOLUT, GINGER ALE, LIME JUICE, MINT

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

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

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

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

MORNING Margarita 14,00€
TEQUILA JOSE CUERVO SILVER, LIME JUICE, AGAVE SYRUP

AUTUMN CHARM COLLECTION

AMARETTO SOUR 14,50€
AMARETTO LIQUOR, ORANGE JUICE, ORANGE SYRUP, EGG WHITE

CACAO-ESPRESSO MARTINI (LIGHT ALC) 14,50€
COFFEE LIQUOR, BIO CACAO, SPECIALTY ESPRESSO

FALL VELVET HOT PUNCH 14,50€
FRESH ORANGE JUICE, RED VERMOUTH, CACAO, CINNAMON

& MORE

DIGESTIFS

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€

London DRY Gin 10,00€
Italy 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

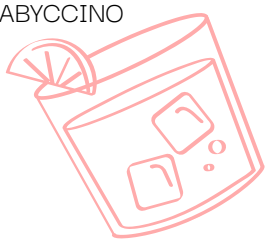
We are working with the finest beans selection roasted by MOK specialty coffee roastery in Brussels

Make your favourite drink iced **+0,5€**
Vanilla or **Caramel** syrup **+0,5€**

Our choice of milk: **Regular / OAT - complementary**

COFFEE CLASSICS

ESPRESSO/MACCIATO	3,50€/4,00€
DOUBLE ESPRESSO	4,50€
AMERICANO	4,50€
CAPPUCCINO	5,00€
PICCOLO	4,70€
LATTE	5,50€
FLAT WHITE	6,00€
RAF COFFEE	6,50€
GRAND CAPPUCCINO	7,00€
HAND CRAFTED Filter V60	6,50€
CACAO	5,50€
BABYCCINO	4,00€



BARISTA`S SIGNATURES

SALTED CARAMEL RAF	6,50€
LAVENDER RAF	6,50€
LATTE Singapore Big latte with double espresso shot and homemade lemongrassl syrup	7,50€
CINNAMON-MAPLE Matcha Latte Ceremonial matcha latte with a sweet maple note and finished with cinnamon touch	7,50€
ROSEMARY Espresso TONIC Dry Italian tonic with home-made ROSEMARY syrup and ESPRESSO shot on top	7,50€
CAMOMILE-LAVENDER Matcha TONIC Dry Italian tonic with home-made CAMOMILE-LAVENDER syrup and MATCHA shot on top	7,50€
BUMBLE Coffee (ICED) Layered coffee with fresh orange juice and one espresso shot	7,00€

LEMONADES

GINGER lemonade	8,00€
LAVENDER lemonade	8,00€
ARANCIATA (Orange lemonade)	8,00€



TEA SELECTION

Jasmine 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 LATTE	6,50€
Chai Latte	6,50€
Fresh mint	5,50€

SEASON SPECIALS

SZECHUAN-ROSEMARY Latte Big latte with double espresso shot and spicy touch of home-made Szechuan berry-Rosemary syrup	7,50€
FALL VELVET HOT PUNCH Fresh Orange juice, BIO natural Cacao, Cinnamon	6,50€
CARROT CAKE Cacao/LATTE Bio natural cacao with sweet touch of home-made carrot cake syrup	6,50€
FALL Chai COLA (ICED) Fine mix of Chai spices, black tea and ginger ale, bringing surprising COLA flavour	7,00€

SOFT DRINKS

Lodyss water still/sparkling 0,5L	5,70€
Tonic Water	5,20€
Ginger Ale	5,20€
Fresh Orange Juice small	5,00€
Fresh Orange Juice large	8,50€
Looza Juice Apple, Tomato ,Pineapple	4,00€

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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