

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):

- 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 17,50€

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

Hot QUINOA Pudding (Vegan) 14,50€

Coming with poached plums & shizo, topped with pecan nuts (1,3)

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 11,50€

Homemade Meringue with whipped cream, served with seasonal berries/fruits

Cottage Cheese 14,50€

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

HOME - BAKED PASTRIES

*Ask your waiter for the daily availability and suggestions

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 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€**

SULTAN's Breakfast 16,50€

Our Lighter version of TURKISH EGGS made with herb-infused yogurt, two poached eggs, paprika olive oil, grilled bread & fresh coriander (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)

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

40,00€

Bellini

40,00€

Cremant

35,00€

BENEDICT EGGS

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Classic BENEDICT Ensemble 17,50€

2 poached eggs topped with an airy homemade hollandaise sauce on warm bread or brioche (1,9,11,12,13)

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

+ Italian Ham 4,50€

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

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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 brioche (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)

GRANOLA Bowl 13,50€

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Having a Sweet Tooth? +0,50€

Add honey!

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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	14,50€
MARTINI (LIGHT ALC) 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

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

Vanilla or **Caramel** syrup **+0,5€**

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

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

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

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	4,00€
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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