

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€

Chef's EGG Sandwich

14,50€

(Brioche pocket sandwich with different toppings inside)

Ask your waiter for daily suggestions)

+ **Glass of Wine** paring 9,50€

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 truffly** 1,50€; + **Avocado** 5,00€;
+ **Italian Ham** 4,50€

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

California Crush

19,50€

Lightly smoked salmon, avocado, spinach & cream-cheese in a brioche "pocket" (1,3,4,9,11)

HOME - BACKED PASTRIES

*Ask your waiter for the daily availabilities 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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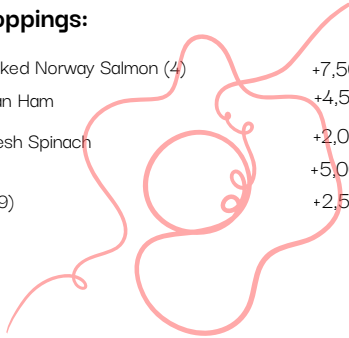
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Kontur Cafe

Bubbles & more

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

SPARKLES BY GLASS

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

WINE BY GLASS

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

SPARKLES BY BOTTLE

Prosecco Bottega	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	

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

MOSCOW MULE	14,00€
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	

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

MARTINI COLLECTION

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

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

EARL GREY Martini	13,50€
EARL GREY INFUSED GIN, LEMON JUICE, SUGAR SYRUP, EGG WHITE	

& 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€

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	

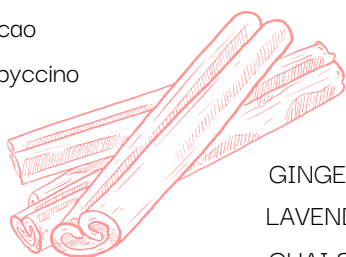
Kontur Cafe

Coffee & more

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

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€
Cacao	5,00€
Babyccino	4,00€



BARISTA'S SIGNATURES

Salted Caramel RAF	6,50€
Lavender RAF	6,50€
Espresso/Matcha Tonic	6,50€
Refreshing craft tonic with a shot of espresso or matcha on top	
Cinnamon-Maple Matcha Latte	7,00€
Ceremonial matcha latte with a sweet maple note and finished with cinnamon touch	
Chai Latte	6,50€
Black tea, warming up spices, milk on your choice	
Latte Singapore	7,50€
Hot or cold big latte with double espresso shot and homemade lemongrass-caramel syrup	



LEMONADES

GINGER lemonade	8,00€
LAVENDER lemonade	8,00€
CHAI SPICED MULE	7,50€
(Ginger Ale, Black tea, warming up spices)	

TEA SELECTION

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

SEASON SPECIALS

Bumble Coffee	7,00€
Layered coffee with fresh orange juice and one espresso shot (Iced or hot)	
Miel Latte	6,50€
Home-made honey syrup, cinnamon, espresso shot	
Ginger-Lemon Elixir	6,50€
(Fresh ginger puree, lemon juice, brown sugar)	
Spiced Apple Elixir	7,50€
(Ginger puree, craft apple juice, warming up spices)	

SOFT DRINKS

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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