

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.

B E N E D I C T E G G S

Benedict Your Way: Build it with your favorite ingredients

Classic Benedict Ensemble

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

17,50€



Bread variations:

Golden Brioche / Sourdough Bread

Benedict toppings:

- Lightly smoked Norway Salmon (4) +7,50€
- Boiled Italian Ham +4,50€
- Sautéed fresh Spinach +2,00€
- Avocado +5,00€
- Extra egg (9) +2,50€

C R O W N E D E G G S

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€



L U N C H T I M E

12pm -3pm

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

N E W - S T Y L E P O R R I D G E

Creamy Buckwheat

16,50€

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

Hot Rice Pudding

14,50€

Coming with caramelised persimmon, vanilla touch, topped with airy buckwheat (11)

S W E E T M O M E N T

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)

H O M E - B A K E D P A S T R I E S

*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

- Mimosa
- Bellini
- Cremant



2h - celebrate life with your glasse always full

- 35,00€
- 33,00€
- 35,00€

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€

NEW-STYLE PORRIDGE

Creamy Buckwheat 16,50€

Cooked with mushrooms, white wine, parmesan cheese, topped with poached egg & fresh greens (9, 11) 14,50€

Hot Rice Pudding

Coming with caramelised persimmon, vanilla touch, topped with airy buckwheat (11)

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)

Have a Sweet Thooth?

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)

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

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€

MARTINI COLLECTION

ESPRESSO Martini	13,50€	MATCHA Martini	13,50€	EARL GREY Martini	13,50€
VODKA ABSOLUT, COFFEE LIQUOR, SPECIALTY ESPRESSO		AGED RUM, MALIBU LIQUOR, CEREMONIAL MATCHA		EARL GREY INFUSED GIN, LEMON JUICE, SUGAR SYRUP, EGG WHITE	

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€

& MORE

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, FEVER TREE TONIC, JUNIPER	

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 Café

Coffee & more

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€
Babycino	4,00€



LEMONADES & ELIXIRS

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



TEA SELECTION

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

SEASON SPECIALS

Orange Latte	6,50€
Light latte with one espresso shot, home-made orange zest syrup & spicy touch	
Pim's Mocca	7,50€
Big mocca with double espresso shot, home-made orange zest syrup, natural cocoa & pinch of pink salt	

Peppermint Matcha Latte	7,50€
Iced ceremonial matcha latte with a sweet herbal note of peppermint	

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 Apple, Tomato, Pineapple	3,70€

Kontur Café

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

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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