

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€
Shrimps (8)	+6,50€
Sauteed fresh Spinach	+2,00€
Avocado	+5,00€
Extra egg (9)	+2,50€

Chef's suggested combinations:

Shrimps & Guacamole	+8,50€
Salmon Caviar & Avocado	+8,50€

LIGHT Benedict 21,50€

Sauteed spinach and guacamole on top of sourdough bread with two poached eggs and Benedict sauce on the side or just with extra virgin olive oil drops, as you prefer (1,9)

OTHER EGGS & TOASTS

Egg White Omelet 19,50€

Light and airy omelet made with egg whites topped with spinach, mushrooms and cherry tomatoes, served with herbs infused oil and toasted bread (1,9)

Chef's Omelet 19,50€

Fluffy and hearty omelet made with whipped whole eggs topped with Italian boiled ham, cheese, and tomatoes served with toasted bread (1,11)

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€	Granola Bowl 12,50€	Cottage Cheese Pancakes 14,50€
Lushious stack of golden brioche, smeared in a fluffy lemon cream and seasonal berries. The ultimate indulgence! (1,9,11)	Homemade granola with greek yogurt and seasonal berries/fruits (11) Having a Sweet Tooth? +0,50€ Add honey!	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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Bread variations:

Golden Brioche / Sourdough Bread

Benedict toppings:

Lightly smoked Norway Salmon (4)	+7,50€
Boiled Italian Ham	+4,50€
Jumbo Shrimps	+6,50€
Sauteed fresh Spinach	+2,00€
Avocado	+5,00€
Extra egg (9)	+2,50€

Chef's suggested combinations:

Jumbo Shrimps & Guacamole	+8,50€
Salmon Caviar & Avocado	+8,50€

LIGHT Benedict 21,50€

Sauteed spinach and guacamole on top of sourdough bread with two poached eggs and Benedict sauce on the side or just with extra virgin olive oil drops, as you prefer (1,9)

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SWEET MOMENT

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

Have a Sweet Thooth? +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)

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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€

WINTER SPECIALS

GLUHWEIN red SERVED IN A COCKTAIL GLASS WITH A FINE MIX OF SPICES	9,00€
GLUHWEIN white SERVED IN A COCKTAIL GLASS WITH A FINE MIX OF SPICES	9,00€
WINTER GROG ROM, LEMON, HONEY, SERVED HOT	9,00€
GLUHWEIN Light (N/A) ALCOHOL-FREE VARIATION OF GLUHWEIN PREPARED WITH LOCAL GRAPE JUICE AND SPICES	7,50€

PROUDLY LOCAL

Autumn 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

& 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

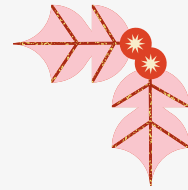
Salted Caramel RAF	6,50€
Lavender RAF	6,50€
Espresso/Matcha Tonic	6,50€
Refreshing Fever tree tonic with a shot of espresso or matcha on top	
Pink Raspberry matcha	6,50€
Cacao	5,00€
Babyccino	4,00€
Infuse it with caramel or strawberry syrup to make if feel like a sweet cloud for your Little one	



WINTER 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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