

# Flora and Fauna

## Winter Signature 2020

### Winter of the gardens

*In the meantime*

A vegetable creation

#### TASTING

Potatoes come in delicacies  
*Broth / lovage / Beluga lenses*

Black and white  
*Tuberous root pie / truffles / fermented juice*

Vegetable creation of the moment  
*Fruit / Tonka bean / lime*

Celery comes out of its ball for apple  
*Buckwheat / tangy condiment / fragrant bark juice*

Family is cabbage  
*Stuffed and lacquered cabbage with citrus fruits / quince / quinoa / vegetable juice with cinchona*

Wine relaxation « Riesling Vendanges Tardives » by Mathis Bastian  
*Declination of olfactory odors in flavor*

Secret Garden  
*Jerusalem artichoke texture / praline / biscuit / roasted hazelnut*

Menu: 120 €

Wine selection of our sommelier (5 glasses): 62,50 €

Please ask your server for our allergen menu if you have any allergies or intolerances.  
The management of Château de Bourglinster will not held any responsibility  
for accidents or diseases caused by an allergy or intolerance.

# Earth and sea

*In the meantime*

A vegetable creation

TASTING

*Potatoes come in delicacies*

*Broth / lovage / Royal Belgium Caviar*

*Black and white*

*Cod back cooked in mother-of-pearl / tuberous roots / truffles / fermented juice*

*Vegetable creation of the moment*

*Fruit / Tonka bean / lime*

*Celery comes out of its ball for apple and black pudding*

*Buckwheat / tangy condiment / fragrant bark juice*

*Family is cabbage*

*Country veal roasted with fir and lacquered with citrus fruits / stuffed cabbage / quince / quinoa / vegetable juice with cinchona*

*Wine relaxation « Riesling Vendanges Tardives » by Mathis Bastian*

*Declination of olfactory odors in flavor*

*Secret Garden*

*Jerusalem artichoke texture / praline / biscuit / roasted hazelnut*

*Menu: 150 €*

*Wine selection of our sommelier (5 glasses): 62,50 €*

## Relax for lunch *(not available on Sundays)*

*4 creations of our Chef*

*Vegetarian menu : 60 €*

*Non-vegetarian menu : 70 €*