



Guide Michelin

Restaurant *La Distillerie*
One Michelin star since 2012



Guide Gault-Millau

Brasserie *Côté Cour* : 15/20
Restaurant *La Distillerie* 18/20



Delta d'or



Chef of the Year 2010 - Luxembourg
Best Vegetable Restaurant 2013
3rd Best Vegetable Restaurant 2019



Brasserie

Côté Cour



CHATEAU DE BOURGLINSTER

Flora & Fauna



Winter emotions 2020

Opening hours

Wednesday : dinner only
Thursday to Saturday : lunch and dinner
Sunday: lunch only
Phone. + 352 78 78 78 – 1

Book your table online on our website

Menu Sonate Herbal

Starters

Potatoes come in delicacies

Broth / lovage / soup herbs / Beluga lenses 22 €

Celery comes out of its ball for apple

Buckwheat / tangy condiment / bark juice 23 €

Tuberous root pie

Truffles / fermented juice / puffed black rice 28 €

Main courses

Roasted leek in rice crust

Hazelnut / lemon / sweet sour vegetable juice 25 €

Endive declares its flame to the pear

Cocoa / citrus polenta / condiment 23 €

Stuffed and lacquered cabbage with citrus fruits

Quince / quinoa / vegetable juice with cinchona 25 €

Desserts

Wine relaxation "Riesling V.T." by Mathis Bastian

Declination of olfactory odors in flavor 12 €

Secret Garden

Jerusalem artichoke texture / praline / biscuit / roasted hazelnut 12 €

Remembering a childhood snack

Wafer / mocha-cinnamon / rum-raisin ice cream 12 €

Lunch (not available on Sundays)

Starter & main course 40 €

Main course & dessert 30 €

Lunch or Dinner

Starter, main course & dessert 50 €

Two starters, main course & dessert 65 €

Sommelier wine selection 7.50€/glass

Menu Gourmet Kids

Main course & dessert of choice – ½ portion

Menu Sonate Earth and Sea

Starters

Potatoes come in delicacies

Broth / lovage / foie gras / Beluga lenses 26 €

Celery comes out of its ball for black pudding

Buckwheat / tangy condiment / fragrant bark juice 28 €

Tuberous root pie

Truffles / fermented juice / puffed black rice 28 €

Main courses

Roasted leek in rice crust

Cod with mother-of-pearl / hazelnut / lemon / vegetable juice 30 €

Endive declares its flame to the pear

Roasted duck / cocoa / citrus polenta / condiment 30 €

Stuffed and lacquered cabbage with citrus fruits

Luxembourg beef paleron / cinchona juice 30 €

Desserts

Wine relaxation "Riesling V.T." by Mathis Bastian

Declination of olfactory odors in flavor 12 €

Secret Garden

Jerusalem artichoke texture / praline / biscuit / roasted hazelnut 12 €

Remembering a childhood snack

Wafer / mocha-cinnamon / rum-raisin ice cream 12 €

Lunch (not available on Sundays)

Starter & main course 50 €

Main course & dessert 35 €

Lunch or Dinner

Starter, main course & dessert 60 €

Two starters, main course & dessert 75 €

Sommelier wine selection 7.50€/glass

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.