



Guide Michelin

Restaurant *La Distillerie*
One Michelin star since 2012



Guide Gault-Millau

Brasserie *Côté Cour* : 15,5/20
Restaurant *La Distillerie* 18/20



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

FOOD & MENTALS
RESPECT | INSPIRATION | NATUREL AMBASSADEUR

Brasserie
Côté Cour



CHATEAU
DE BOURGLINSTER

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



VEGETABLE COMPOSITION

STARTERS



RED BEETROOT

Sushi spirit - Fermented milk - Plums - Amaranth - Solarized oil with flowers 20 €



YELLOW TOMATOES "ANANAS"

Capuchin - Flower water - Basil - Pear 20 €



FENNEL - ONION - MUSCAT

Aniseed herb juice - Indie carnations 20 €

MAIN COURSES



GRILLED ZUCCHINI WITH WILD FLOWERS

Fermented lavender juice - Vine peach - Condiment 23 €



WALKING IN THE FIELDS

Arancini - Corn - Sunflower - Basil - Flower Ketchup 23 €



CARROTS "PURPLE" - APICIUS SAUCE

Gnocchi - Black fruit - Hazelnut - Condiment 23 €

DESSERTS



SUMMER VEGETABLE PANNACOTTA

White chocolate - Mirabelle - Lemon - Oxalis 12 €



SCENTED RELAXATION "BELLA" BY NINA RICCI

Green apple - Rhubarb - Lemon - Vanilla 12 €



SOON AUTUMN IN THE FOREST

Berries - Fir tree - Nuts - Leaves 12 €

Menu « Sonate » 3 services

50 €

Menu Lunch Starter/Main course (except sunday) 40 €

Menu Lunch Main course/Dessert (except sunday) 30 €

Menu Gourmet Kids

Main course & dessert of choice – ½ portion 20 €



FLORA AND FAUNA COMPOSITION

STARTERS



RED BEETROOT - MACKEREL

Sushi spirit - Fermented milk - Plums - Amaranth - Solarized oil with flowers 25 €



YELLOW TOMATOES "ANANAS"

Capuchin - Flower water - Basil - Pear 20 €



FENNEL - ONION - MUSCAT - FOIE GRAS

Aniseed herb juice - Indie carnations 27 €

MAIN COURSES



TROUT BY MATHONET

Vegetable of the day - Fermented lavender juice - Vine peach 30 €



WILD ROOSTER - ARANCINI

Corn - Sunflower - Basil - Flower Ketchup 28 €



BEEF PALERON

Gnocchi - Black fruit - Hazelnut - Apicius sauce 30 €

DESSERTS



SUMMER VEGETABLE PANNACOTTA

White chocolate - Mirabelle - Lemon - Oxalis 12 €



SCENTED RELAXATION "BELLA" BY NINA RICCI

Green apple - Rhubarb - Lemon - Vanilla 12 €



SOON AUTUMN IN THE FOREST

Berries - Fir tree - Nuts - Leaves 12 €

Menu « Sonate » 3 services

60 €

Menu Lunch Starter/Main course (except sunday) 50 €

Menu Lunch Main course/Dessert (except sunday) 35 €

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.