



LATE SUMMER NATURALITY

Day after day through the seasons, nature has its whims.

We have to adapt to this natural irregularity by imagining our menus.

The planet is hurting its climate, in the face of this, the cook must be aware and an actor in reducing his ecological footprint. Our work speaks to our commitment.

VEGETABLE COMPOSITION OF THE MOMENT



RED BEETROOT / Sushi spirit - Fermented milk - Plums - Amaranth -
Solarized oil with flowers - Berce roots



YELLOW TOMATOES "ANANAS" / Capuchin - Yellow water - Pear - Basil



PICKING IN THE FOREST



GRILLED ZUCCHINI WITH WILD FLOWERS / Fermented lavender juice - Vine
Peach - Condiment



FENNEL - ONIONS - MUSCAT / Aniseed herb juice - Flowers



WALKING IN THE FIELDS



CARROTS "PURPLE" / Gnocchi - Black fruit - Hazelnut - Apicius sauce



SCENTED RELAXATION "BELLA" BY NINA RICCI / Green apple - Rhubarb -
Lime - Vanilla



BEGINNING OF AUTUMN IN THE FOREST / Berries - Fir tree - Nuts - Leaves

Menu : 120 €

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

Composition flora and fauna on demand: 150 €

Only "relaxation menu" at lunchtime in 5 services: 85 €

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.*