

Guide Michelin



Guide Gault-Millau

Brasserie Côté Cour: 15,5/20





www.myroots.lu

Restaurant Côté Cour



Opening hours

Wednesday: dinner only
Thursday to Saturday: lunch and dinner
Sunday: lunch and dinner 1 weekend out of 2
Phone. + 352 78 78 78 – 1

Book your table online on our website www.bourglinster.lu When you let nature take its course, beautiful things can happen.

That's why we follow the seasons. Day to day, week to week. We cook to make the world a better place, for our health and to protect future generations. It means understanding the laws of nature and living a life according to the often-forgotten wisdom of our grandparents.

Here you will find all the information about your meal
Philosophy, plants, herbs and vegetables used in your menu



VEGETABLE COMPOSITION

65 euros

SNACKS

WILD HERBS Charcoal Crackers - Mugwort Tempura -Wild Herb Pesto

WILD WATER
Spring flowers and leaves in infusion

PRELUDE

NETTLES Chlorophyll - Buds - Seeds -Forsythia Solarized Oil

TASTING

ASPARAGUS - BLACK OIL - WILD GARLIC

Mushroom of the moment - Herbs of the moment
Vegetable juice

FENNEL - RICE VEIL

Hazelnuts - Lemon - Conjugated juice - White flowers

CHOCOLATE - HERBS - FLOWER Honey - Granita - Infusion

BLUE FLOWER
Glazed Violet - Crystalline - Strawberry Compote

VARIATION OF SWEETS
Scents of our environment

FLORA AND FAUNA COMPOSITION 75 euros

SNACKS

WILD HERBS
Charcoal Crackers - Mugwort Tempura Wild Herb Pesto

WILD WATER
Spring flowers and leaves in infusion

PRELUDE

NETTLES Chlorophyll - Buds - Seeds -Forsythia Solarized Oil

TASTING

ASPARAGUS - BLACK OIL - FARM EGG

Mushroom of the moment - Herbs of the moment
Vegetable juice

FENNEL - NORTH SEA FISH
Hazelnuts - Lemon - Conjugated juice - White flowers

CHOCOLATE - HERBS - FLOWER Honey - Granita - Infusion

BLUE FLOWER
Glazed Violet - Crystalline - Strawberry Compote

VARIATION OF SWEETS
Scents of our environment

MENU GOURMET KIDS