



SPRING NATURALNESS

It is in the sandstone of the seasons that our creations are drawn...
My team and I are very happy to present our new winter inspiration: An epic that mixes cosmological references, mystical universe and humanity. A sensory and gustatory experience through the origins of time and ourselves.

VEGETABLE EXPERIENCE OF THE MOMENT

CHLOROPHYLL

Herbs and wildflowers - Fava beans - Buds - Maceration of alliacious oil

VEGETABLE LACE

Fennel - Caramelized onions - Flower of the moment - Sour cherry condiment - Aniseed herb juice

SEASONALITY

Asparagus - Vegetable ointment - Rhubarb - Sorrel - Saracen - White flower

SANDRINE'S BASKETS

Jam - Spruce buds - Vegetable juice reduced to lemon herbs

MATURE VEGETABLE

Matured and brined carrot - Puffed quinoa - Juice and vegetable pigment

LUCIE'S DESSERTS

Childhood Memories - Violet - Crystalline - Strawberry Consommé

SPRING FORAGING

Honey - Flower - Rose vegetable powder - Mint and chocolate infusion - Lemon balm

VARIATION OF SWEETS

Scents of our environment - Fruits - Vegetables - Flowers

Wine selection (5 glasses): 75 €

Alcohol-free selection "History of Ô" (5 glasses): 40 €

Menu served for lunch and dinner: 175 €

*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.*