

Guide Michelin



Guide Gault-Millau

Brasserie Côté Cour: 15,5/20





www.myroots.lu

Restaurant Côté Cour



Opening hours

Wednesday 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

CRISPY MUSHROOM LEAVES

SPICY PLUM WATER

PRELUDE

CRAPAUDINE BEETROOT Sushi Style - Grape - Plant-Based Milk Horseradish - Amaranth

TASTING

VEGETABLE & FLOWER
Cauliflower Risotto - Crumble
Hazelnuts - Immortelle

SHADES OF YELLOW
Butternut - Fermented Juice - Split Chestnuts
Sunflower Seed Biscuit

DESSERT

LOCAL COLOR Max's Honey - Chocolate - Blackberries - Agastache Forest Berry Tea

AUTUMN WALK Apple Mille-Feuille - Douglas Fir Ice Sorbet Salted Butter Caramel

> SWEET TREAT Chocolate - Confectionery

MENU GOURMET KIDS 20€

FLORA AND FAUNA COMPOSITION 75 euros

SNACKS

CRISPY MUSHROOM LEAVES

SPICY PLUM WATER

PRELUDE

CRAPAUDINE BEETROOT Sushi Style - Grape - Plant-Based Milk Horseradish - Amaranth

TASTING

RED LABEL SALMON
Diced salmon cured and smoked with heather
Cauliflower risotto - Hazelnuts - Everlasting flower

VEAL LOIN WITH HERBS
Butternut - Fermented jus - Split chestnuts
Vegetable jus with herbs

DESSERT

LOCAL COLOR Max's Honey - Chocolate - Blackberries - Agastache Forest Berry Tea

> AUTUMN WALK Apple Mille-Feuille - Douglas Fir Sorbet Salted Butter Caramel

> > SWEET TREAT Chocolate - Confectionery

Sommelier wine selection

10.00€/glass