

Tasting Menu

*The menu is served for the entire table &
In its entirety*

ODE OF TOMATO & LAVENDER

Roasted tomato - Basil chlorophyll

SECOND EXPRESSION OF TOMATO

Tomato sorbet - Aged balsamic vinegar

A TASTE OF GREECE

*Hand-cut beef tartare - Feta - Greek salad
dressing - Sourdough bread tuile*

SEA & BRINE

*Lightly cured amberjack - Pineapple
Melon gazpacho - Madagascar pepper*

FENNEL & CHERRIES BY THE SEA

Turbot - Grilled fennel - Cherry - Anise jus

CHILDHOOD MEMORIES

*Parfait glacé with yuzu - Matcha
Black sesame - Cotton candy*

Menu 105€

Including Food & Wine Pairing 165€

Kids Menu

*Beef Fillet
Potato croquettes
25€*



*In a place steeped in history, a contemporary
culinary experience comes to life.*

*We take tradition and reinterpret it through a
modern and creative lens.*

*Working with exceptional raw ingredients sourced
from around the world, we create a fusion of
flavors that reflects the multicultural spirit of
Luxembourg, a country where more than 170
nationalities coexist.*

*Here, gastronomy becomes a meeting point of
cultures.*

*Every dish tells a story. Every experience makes you
feel at home.*

Our home is yours.

Opening hours

Wednesday to Saturday: dinner only

Sunday: lunch only

Phone. + 352 78 78 78 – 1

Book your table online on our website

www.bourglinster.lu

Our starters

ITALIAN AROMA

Calamari - Basil - Parmesan - Pine nuts
33€

A TASTE OF GREECE

Hand-cut beef tartare - Feta
Greek salad dressing
Sourdough bread tuile
30€

MELON & SEA BRINE

Lightly cured amberjack - Pineapple
Melon gazpacho - Madagascar pepper
36€

ODE OF TOMATO & LAVENDER

Roasted tomato - Basil chlorophyll
Tomato sorbet
27€

MEDITERRANEAN SEA

Red shrimp carpaccio - Wakame - Verbena oil
Crispy seaweed - Smoked eel
33€

Our main courses

EMBER & ONION

Beef fillet - Onion purée - Crispy onion
Thyme jus
44€

PORK UNDER THE SHADE OF EGGPLANT

Iberico pork - Eggplant « parmigiana »
Apricot jus
46€

EARTH & SKY

Quail - Smoked corn purée - Polenta
Popcorn - Black garlic jus
37€

FENNEL & CHERRIES BY THE SEA

Turbot - Grilled fennel - Cherry
Anise jus
47€

GARDEN AFTER THE HEAT

Eggplant - Miso - Plum - Smoked scamorza
Roasted hazelnuts - Plum jus
35€