



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.

Our starters

COLOURS OF AUTUMN

Butternut - Smoked bacon

Marron honey glaze

28€

GOLDEN TIDE

Cod fish - Cauliflower

Curry hollandaise

33€

AROMA OF SPICES

Duck - Pecorino - Cornichon sorbet

36€

WARM MEMORY

Beef tartare - Egg lemon espuma

Cured egg yolk

30€

HARMONY OF CONTRAST

Foie gras - Butterscotch caramel

Apple pickle

34€

Our main courses

EARTH & SEA

Beef fillet - Beetroots - Blackberries

Lobster pepper sauce

44€

FOREST SYMPHONY

Guinea fowl - Mushrooms - Jus foie gras

Assyrtiko wine beurre blanc

46€

NOTES OF LEMON

Lamb - Celery - Leek - Citrus gras sauce

45€

RUBY EMBER

Red mullet - Jerusalem artichoke

Corinthian raisin - Savoro sauce

43€

AFTER THE RAIN

Cabbage - Pecorino - Fresh truffle

Hazelnut

37€

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

Tasting Menu

COLOURS OF AUTUMN

*Butternut - Smoked bacon
Marron honey glaze*

GOLDEN TIDE

*Cod fish - Cauliflower
Curry hollandaise*

HARMONY OF CONTRAST

*Foie gras - Butterscotch caramel
Apple pickle*

FOREST SYMPHONY

*Guinea fowl - Mushrooms - Jus foie gras
Assyrtiko wine beurre blanc*

SALTY BREEZE

Caper ice cream - Pistachio crumble

WHISPERS OF THE SOIL

*Paris-Brest with hazelnuts - Milk chocolate
Mushrooms & black truffle*

Menu 115€

Avec accord Mets & Vins 175€

Avec accord Mets & Mocktails 165€

Tasting Menu vegetarian

COLOURS OF AUTUMN

*Butternut - Marron honey glaze
Butternut sauce*

GOLDEN GARDEN

*Cauliflower - Caramelized lemon
Curry hollandaise*

ROOTS

*Beetroot - Goat cheese - Blackberries
Buckwheat*

AFTER THE RAIN

Cabbage - Pecorino - Black truffle

SALTY BREEZE

Caper ice cream - Pistachio crumble

SWEET AWAKENING

*Roasted Jerusalem artichoke semifreddo
Coffee - Fir honey from Hosingen*

Menu 105€

Avec accord Mets & Vins 165€

Avec accord Mets & Mocktails 155€

Kids Menu

*Beef Fillet, Potato croquettes
25€*

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