



### Guide Michelin

Restaurant *La Distillerie*  
One Michelin star since 2012



### Guide Gault-Millau

Brasserie *Côté Cour* : 15,5/20  
Restaurant *La Distillerie* 18/20



Chef of the Year 2010 - Luxembourg  
Best Vegetable Restaurant 2013  
3rd Best Vegetable Restaurant 2019

**FOOD & MENTALS**  
RESPECT | INSPIRATION | NATUREL AMBASSADEUR

Brasserie  
Côté Cour



**CHATEAU**  
DE BOURGLINSTER

### Opening hours

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

Book your table online on our website



## VEGETABLE COMPOSITION

### STARTERS



CREATION OF THE MOMENT

Salsify - Pear - Nuts - Mushrooms - Sage juice **20 €**



CAULIFLOWER RISOTTO

Fermented tomatoes - Crumble - Basil - Ointment **20 €**



SECRET GARDEN

Apple - Celery - Reduced juice of dead leaves **20 €**

### MAIN COURSES



SHADES OF YELLOW

Squash - Pumpkin - Fermented juice **23 €**



AUTUMN FEELING

Red cabbage - Quince - Black fruit - Leaf juice **23 €**



FORGOTTEN VEGETABLE

Cardoon - Truffle - Grape **23 €**

### DESSERTS



CITRUS

White chocolate - Parsnips - Tonka **12 €**



SCENTED RELAXATION "BELLA" BY NINA RICCI

Green apple - Woodruff **12 €**



AUTUMN IN THE FOREST

Chocolate - Juniper - Smoked wood ice cream **12 €**

Menu « Sonate » 3 services

**50 €**

Menu Lunch Starter/Main course (except sunday) **40 €**

Menu Lunch Main course/Dessert (except sunday) **30 €**

## Menu Gourmet Kids

Main course & dessert of choice – ½ portion **20 €**



## FLORA AND FAUNA COMPOSITION

### STARTERS



CREATION OF THE MOMENT – FOIE GRAS

Salsify - Pear - Nuts - Mushrooms - Sage juice **27 €**



CAULIFLOWER RISOTTO - ROASTED SCALLOPS

Fermented tomatoes - Crumble - Basil - Ointment **27 €**



BLACK PUDDING JUST ROASTED

Apple - Celery - Reduced juice of dead leaves **25 €**

### MAIN COURSES



SHADES OF YELLOW - TROUT BY MATHONET

Squash - Pumpkin - Fermented juice **30 €**



AUTUMN FEELING - DOE

Red cabbage - Quince - Black fruit - Leaf juice **28 €**



FORGOTTEN VEGETABLE - BEEF PALERON

Cardoon - Truffle - Grape **30 €**

### DESSERTS



CITRUS

White chocolate – Parsnips - Tonka **12 €**



SCENTED RELAXATION "BELLA" BY NINA RICCI

Green apple - Woodruff **12 €**



AUTUMN IN THE FOREST

Chocolate - Juniper - Smoked wood ice cream **12 €**

Menu « Sonate » 3 services

**60 €**

Menu Lunch Starter/Main course (except sunday) **50 €**

Menu Lunch Main course/Dessert (except sunday) **35 €**

Sommelier wine selection

**7.50€/glass**

*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.*