




## AUTUMNAL NATURALNESS

Day after day through the seasons, nature has its whims.  
We have to adapt to this natural irregularity by imagining our menus.  
The planet is hurting its climate, in the face of this, the cook must be aware and an actor in reducing his ecological footprint. Our work speaks to our commitment.

### VEGETABLE COMPOSITION OF THE MOMENT

-  TOAD AND CHICKPEAS OVER WOOD FIRE / Lemon - Hazelnut - Raifort - Blood Oil
-  SHADES OF YELLOW / Butternut - Fermented juice - Chesnut
-  SECRET GARDEN / Apple - Celery - Douglas Pine Syrup - Holly Leaves
-  CAULIFLOWER JUST ROASTED / Crumble - Ointment with birch bark
-  CREATION OF THE MOMENT / Salsify - Pear - Nuts - Mushrooms - Sage Juice
-  FORGOTTEN VEGETABLE / Cardoon - Truffle - Grape
-  AUTUMN FEELING / Red cabbage - Quince - Berries - Heath flowers
-  AUTUMN IN THE FOREST / Chocolate - Juniper - Smoked wood ice cream
-  BELLA BY NINA RICCI / Green apple - Woodruff

*Menu : 120 €*

*Wine selection of our sommelier (5 glasses): 62,50 €*

*Only "relaxation menu" at lunchtime in 5 services: 85 €*

*Thursday or Saturday included*

*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.*