



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 A
MENTAL**
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

55 euros

SNACKS

LOVE TOMATOES BY SANDRINE

Seeds - Flowers - Herbs

WILD WATER TO SIP

Tomato water with elderberries

PRELUDE

WILD PICKING

In tempura according to the harvest and the weather

Fermented walnut cream - Mushrooms - Flowers

TASTING

SHADES OF YELLOW

Yellow vegetable - Millet seeds - Peach - Immortal solarized oil - vegetable milk with anthesis

SUMMER GARDEN

Zucchini grilled over a wood fire - Apricot - Lavender fermented juice - Condiment

GREEDY

A chocolate - A flower - A candy

The flavors of a plant from our environment

ODE TO LOVE

Scented relaxation "Izia" by Sisley

Rose - Blackcurrant - Patchouli mint - Vanilla – Citrus

SWEETNESS

Chocolate and candy



FLORA AND FAUNA COMPOSITION

65 euros

SNACKS

LOVE TOMATOES BY SANDRINE

Seeds - Flowers - Herbs

WILD WATER TO SIP

Tomato water with elderberries

PRELUDE

WILD PICKING

In tempura according to the harvest and the weather

Fermented walnut cream - Mushrooms - Flowers

TASTING

MATHONET TROUT SMOKED BY US

Yellow vegetable - Millet seeds - Peach - Immortal solarized oil - vegetable milk with anthesis

MATURIZED LUXEMBOURG BEEF PALERON

Zucchini grilled over a wood fire - Apricot - Lavender fermented juice - Condiment

GREEDY

A chocolate - A flower - A candy

The flavors of a plant from our environment

ODE TO LOVE

Scented relaxation "Izia" by Sisley

Rose - Blackcurrant - Patchouli mint - Vanilla – Citrus

SWEETNESS

Chocolate and candy

Sommelier wine selection

7.50€/glass

Menu Gourmet Kids

Main course & dessert in ½ portion 20 €

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.