



## SUMMER 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 EXPERIENCE OF THE MOMENT

-  SHADES OF YELLOW / Yellow vegetable - Millet - Peach - Immortal solarized oil - Vegetable milk with anthemis
-  ANISEED FLAVORS / Fennel - Onions - Cherries - Flowers - Conjugated broth
-  WILD PICKING / Depending on the harvest and weather - Fermented Walnut cream
-  VEGETABLE SIGNATURE / White turnip cooked in lemon thyme crust - Candied Apple - Douglas pine juice
-  SUMMER GARDEN / Zucchini grilled over a wood fire - Apricot - Lavender Fermented juice - Condiment
-  GREEDY / A chocolate - A flower - A candy
-  SCENTED RELAXATION « IZIA » BY SISLEY / Rose - Blackcurrant - Infusion of yellow fruits - Patchouli - Vanilla
-  SWEETNESS / Flowers - Fruits - Herbs - Vegetables

*Wine selection of our sommelier (4 glasses): 62,50 €*

*Menu served for lunch and dinner: 125 €*

*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.*