



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
First Best Vegetable Restaurant 2020 and 2021

Restaurant *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

BELGIAN ENDIVE

Sweet potato ketchup - Candied red cabbage

DOUGLAS FIR

Water to drink with verbena

PRELUDE

EGOPOD

Aquafaba with sage - Soup - Caramelized nuts

TASTING

VEGETABLES - FLOWERS

Cauliflower risotto - Crumble - Hazelnuts - Immortal flower
- Last brined tomatoes

SHADES OF YELLOW

Butternut - Spicy juice - Geranium roots -
Burst chestnuts

THE FOREST

Chocolate - Juniper - Linden -
Smoked beech wood ice cream

SCENTED RELAXATION

"Moon night" by Sisley

Honey - Patchouli - Jasmine - Rose - Mandarin

SWEETNESS

Chocolate and candy



FLORA AND FAUNA COMPOSITION

65 euros

SNACKS

BELGIAN ENDIVE

Sweet potato ketchup - Candied red cabbage

DOUGLAS FIR

Water to drink with verbena

PRELUDE

EGOPOD

Aquafaba with sage - Soup - Caramelized nuts

TASTING

NORTH SEA OCTOPUS

Cauliflower risotto - Crumble - Hazelnuts - Immortal flower
- Last brined tomatoes

POULTRY OF LUXEMBOURG

Butternut - Spicy juice - Geranium roots -
Burst chestnuts

THE FOREST

Chocolate - Juniper - Linden -
Smoked beech wood ice cream

SCENTED RELAXATION

"Moon night" by Sisley

Honey - Patchouli - Jasmine - Rose - Mandarin

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.