



## 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 EXPERIENCE OF THE MOMENT



EARTH / Autumn roots - Solarized oil - Amaranth - Fermented vegetable milk - Blown seeds



VEGETABLES – FLOWERS / Cauliflower - Crumble - Tangy juice - Birch bark - Immortal flower



WILD PICKING / Foccacia - Fermented oak acorn - Julien's chanterelle



SHADES OF YELLOW / Butternut - Fermented juice - Fragrant roots - Burst chestnut



AUTUMN FEELING / Red cabbage - Quince - Berries - Heather flower juice - Sandrine's sweet potato



THE FOREST / Chocolate - Juniper - Linden - Smoked beech wood ice cream – Truffles



SCENTED RELAXATION « MOON NIGHT » BY SISLEY / Honey - Patchouli - Rose – Mandarin



SWEETNESS / Flowers - Fruits - Herbs - Vegetables

*Wine selection of our sommelier (4 glasses): 65 €*

*Alcohol-free selection of Archibald waters ( 5 glasses ) : 40 €*

*Menu served for lunch and dinner: 145 €*

*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.*