











WINTER NATURALNESS

It is in the sandstone of the seasons that our creations are drawn...
My team and I are very happy to present our new winter inspiration: An epic that mixes cosmological references, mystical universe and humanity. A sensory and gustatory experience through the origins of time and ourselves.

VEGETABLE EXPERIENCE OF THE MOMENT

-  TUBEROUS ROOTS / Parsley - Chervil - Curious seeds - Roasted rapeseed oil
-  MOTHER EARTH / Potato with truffles - Fermented juice with peelings - Ember oil
-  ONIONS / Pie - Condiment - Mustard roots - Vegetable milk blown with benoite
-  WINTER VEGETABLES / Fermented cabbage - Apple - Black radish - Asperulus ointment
-  OPEN GROUND ROOTS / Endive - Pear - Chicory - Polypod juice - Sweet potato with juniper berries
-  THE WOOD / Unexpected flavors – Chocolat'tea juice with forest berries
-  THE FIR TREE / Douglas fir - Pine nut - Green apple - Spruce juice
-  SWEETNESS / Judith's inspirations

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.