



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

59 euros

SNACKS

SALSIFY

Brined and lacquered with flowers - Freeze-died juniper berries - White chocolate cream

QUINCE AND ROSEMARY

Quince - Rosemary - Verbena

PRELUDE

CHICKPEAS

Spinach - Almond milk - Alliary - Sorrel

TASTING

WINTER ROOT

Winter radish roll - Black quinoa - Asperula ointment

LEEKs

Stoemp with leeks green - Immortelle juice - Ember oil - Sweet potato with juniper berries

SECRET GARDEN

Parsnip - Hogweed - Praline

FLOWER FLAVOR AND SMELL

Flower - Pepper - Honey - Buds

THE FOREST

Judith's inspirations

Menu Gourmet Kids

Main course & dessert in ½ portion 20 €



FLORA AND FAUNA COMPOSITION

69 euros

SNACKS

SALSIFY

Brined and lacquered with flowers - Freeze-died juniper berries - White chocolate cream

QUINCE AND ROSEMARY

Quince - Rosemary - Verbena

PRELUDE

CHICKPEAS

Spinach - Almond milk - Alliary - Sorrel

TASTING

MATURED LUXEMBOURG BEEF PALERON

Winter radish - Black quinoa - Asperula ointment

BACK SKREI

Stoemp with leeks green - Immortelle juice - Ember oil - Sweet potato with juniper berries

SECRET GARDEN

Parsnip - Hogweed - Praline

FLOWER FLAVOR AND SMELL

Flower - Pepper - Honey - Buds

THE FOREST

Judith's inspirations

Sommelier wine selection

7.50€/glass

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.