










SPRING 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

-  MOTHER NATURE'S AWAKENING/ Chlorophyll - Young shoots - Flax seeds - Oil maceration of young leaves
-  APARAGUS BY LUC HOFFMANN / White ointment with asperulus - Rhubarb - Buckwheat - Sorrel
-  PICKING IN THE FOREST / Leaf - Flower - Aromatic - Fermented sunflower - Morels
-  VEGETAL LACE / Lacquered fennel - Aniseed herb juice - Sakura flower
-  VEGETABLE MATURED IN EARTH / Candied carrot - Linden - Potato - Wild pesto on the grill
-  SENSUALITY OF OUR ENVIRONMENT / Patchouli - Crocus - Quinoa iced powder - Chocla-tea with merises
-  INSOLENT OF FLOWERS / The flavors of a flower in spring
-  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.*