



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 to Saturday: lunch and dinner

Sunday: lunch only

Phone. + 352 78 78 78 – 1

Book your table online on our website

www.bourglinster.lu



VEGETABLE COMPOSITION

59 euros

SNACKS

SANDRINE'S TOMATOES OF LOVE

Pollen - Flower - Caramel

TERRESTRIAL IVY WATER

Lemon - Verbena

PRELUDE

YELLOW VEGETABLES AND FRUITS

Gazpacho - Flower - Aquafaba

TASTING

TARTARE VEGETAL

Beetroot - cucumber - Alliary root - Immortelle oil

SUMMER GARDEN

Zucchini grilled over a wood fire – Apricot - Lavender
fermented juice - Condiments

SENSUAL PICKING

Intoxicating to the meadowsweet ice - Spicy meringue

BLUE FLOWER

Wild fruits – Panacotta - Blue flower - Subtle smell of the
forest

SWEETNESS

Chocolate and confectionery

Menu Gourmet Kids

Main course & dessert in ½ portion 20 €



FLORA AND FAUNA COMPOSITION

69 euros

SNACKS

SANDRINE'S TOMATOES OF LOVE

Pollen - Flower - Caramel

TERRESTRIAL IVY WATER

Lemon - Verbena

PRELUDE

YELLOW VEGETABLES AND FRUITS

Gazpacho - Flower - Aquafaba

TASTING

SMALL SARDINE MILLESIMEE

Vegetable tartare - Alliary root - Immortelle oil

LUXEMBOURG POULTRY

Zucchini grilled over a wood fire – Apricot - Lavender
fermented juice - Condiments

SENSUAL PICKING

Intoxicating to the meadowsweet ice - Spicy meringue

BLUE FLOWER

Wild fruits – Panacotta - Blue flower - Subtle smell of the
forest

SWEETNESS

Chocolate and confectionery

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.