



## SUMMER 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 summer 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

- 🌸 FULLNESS / Green Vegetables - Fermented juice - Maceration of red fruits - Pimenthol
- 🌸 TOMATO / Grilled - Yellow water - Frozen nasturtium - Berries - Roasted seeds
- 🌸 WILD PICKING / Flower - Leaves and stems - Fermented sunflower – Condiments
- 🌸 SANDRINES' BASKET / Charkol roasted zucchini - Apricot - Basil - Botanical ointment with lavender - Foccacia
- 🌸 ARTICHOKE / Chanterelles - Black rice texture - Cardoon cream
- 🌸 SENSUAL PICKING / Intoxicating ice cream - Scent of our environment - Crispy and berries
- 🌸 BLUE FLOWER / Wild fruits like a pie - Subtle scent of the forest
- 🌸 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.*