



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

TARTLET
Smoked pumpkin

INFUSED WATER
Quince and rosemary

PRELUDE

JULIEN'S PICKING
Wild leaves - Oak acorn - Luxembourg truffles -
Chlorophyll - Egopod

TASTING

VEGETABLES AND FLOWERS
Cauliflower risotto - Crumble - Hazelnut - Immortelle -
Last brined tomatoes

SHADES OF YELLOW
Butternut - Fermented juice - Geranium roots - Burst
chestnuts

SEA BUCKTHORN
Honey ice cream from aniseed flowers - Sea buckthorn
berries in syrup - Meringue with spices

CHOCOLATE SOUFFLE
Light patchouli cream

SWEETNESS
Confectionery

Menu Gourmet Kids

Main course & dessert in ½ portion 20 €



FLORA AND FAUNA COMPOSITION

69 euros

SNACKS

TARTLET
Smoked pumpkin

INFUSED WATER
Quince and rosemary

PRELUDE

JULIEN'S PICKING
Wild leaves - Oak acorn - Luxembourg truffles -
Chlorophyll - Egopod

TASTING

CARAMELIZED OCTOPUS
Cauliflower risotto - Crumble - Hazelnut - Immortelle -
Last brined tomatoes

LUXEMBOURG PIG'S BREAST
Butternut - Fermented juice - Geranium roots - Burst
chestnuts

SEA BUCKTHORN
Honey ice cream from aniseed flowers - Sea buckthorn
berries in syrup - Meringue with spices

CHOCOLATE SOUFFLE
Light patchouli cream

SWEETNESS
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.