



AUTUMN 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

-  THE EARTH / Toad beetroot - Sushi spirit - Plums - Fermented vegetable milk - Alliard - Amaranth - Cosmos
-  SECRET GARDEN / Cauliflower - Crumble - Immortelle - Vegetable ointment - Birch and patchouli barks
-  SHADES OF YELLOW / Lacquered butternut - Smoked chestnut with cedar - Fermented juice - Geranium roots
Barbecued corn - texture and condiment -
Fragrant basil - Muscat grape - Autumn flower
-  AUTUMN FEELING / Red cabbage - Apple - Black fruits - Forest purple - Spicy juice with heather flowers
-  LOCAL COLOR / Max's honey and sea buckthorn - Honey ice cream - Aniseed flower - Berries in syrup - Meringue with spices
-  WALK IN THE FOREST / Autumn leaves - A chocolate - A fruit - A flower
-  SWEETNESS / Confectionery around chocolate - Fruits and herbs

*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.*