









WINTER 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

-  SECRET GARDEN / Tuberous vegetables - Roots - Hazelnuts - Condiments - Reduced juice - Celery vegetable milk
-  SHADES OF BLACK / Potatoes - Truffles - Peelings - Onion juice - Barbecue - Oil from embers
-  VEGETABLE ALCHEMY / Chicon - Pear - Polypod - Heather - Vegetable ointment with captivating flavors
-  HOLISTIC CUISINE / Stuffed cabbage with the family - Red Love Apple - Vegetable juice - Vitamins and minerals
-  NATURE INFLUENCE / Sweet potato - Grilled - Juniper - Edible Earth - Spice smoke from the forest
-  WALK IN THE WOODS / Oak - Bark - Edible leaves - Chocola-tea juice - Barrel wood
-  SENSORY DECLINAISON / Douglas Pine - Spruce - Nordmann - Pine nut - Spinet juice

*Wine selection of our sommelier (4 glasses): 70 €
Alcohol-free selection of Archibald waters (5 glasses): 40 €*

Menu served for lunch and dinner: 165 €

*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.*