



### **Guide Michelin**

Restaurant *La Distillerie*  
Une étoile depuis 2012



### **Guide Gault-Millau**

Brasserie *Côté Cour* : 15,5/20  
Restaurant *La Distillerie* 18/20



Chef de l'année 2010 – Luxembourg  
Meilleur restaurant de légumes 2013  
1er Meilleur restaurant légumes 2020 et 2021

# Restaurant Côté Cour



**CHATEAU**  
DE BOURGLINSTER

### **Ouverture des restaurants**

Mercredi à samedi : midi **et** soir

Dimanche : Midi

Tel. + 352 78 78 78 – 1

Réservez votre table sur notre site web  
[www.bourglinster.lu](http://www.bourglinster.lu)

"Maybe we should try to change the way we eat..."

When you let nature take its course, beautiful things can happen. That's why we follow the seasons. Day by day, week by week, we cook to make the world a better place, for our health and to protect future generations. It means understanding the laws of nature and living a rich life according to the often forgotten wisdom of our grandparents.



Here you will find all the information about your meal

## VEGETABLE COMPOSITION

59 euros

### SNACKS

#### SALSIFY

Brine – Lacquered with flowers – Juniper Berry -  
Hummus - Legumes – White chocolate

#### RED CABBAGE

Red cabbage drinking water - Cinnamon - Hogweed

### PRELUDE

#### CHICKPEAS

Smoked Toad - Ally – Amaranth -  
Fermented Almond milk

### TASTING

#### WINTER ROOTS

Winter radish carpaccio – Black quinoa -  
Asperulus Ointment

#### FERTILE LAND

Potato with truffles – Peeling juice -  
Ember Oil – Juniper sweet potato

#### THE FIR

Flavours of our environment - Cream taken - Spices -  
Dried flowers

#### WOOD

Chocolate texture and unexpected flavors -  
Chocolate juice with forest fruits

#### SWEETNESS

Fruits - Herbs - Vegetables

## Menu Gourmet Kids

Main course & dessert in ½ portion 20 €

## FLORA AND FAUNA COMPOSITION

69 euros

### SNACKS

#### SALSIFY

Brine – Lacquered with flowers – Juniper Berry -  
Hummus - Legumes – White chocolate

#### RED CABBAGE

Red cabbage drinking water - Cinnamon - Hogweed

### PRELUDE

#### CHICKPEAS

Smoked Toad - Ally – Amaranth -  
Fermented Almond milk

### TASTING

#### BELGIUM TROUT

Winter radish carpaccio – Black quinoa - Trout  
Asperulus Ointment

#### FERTILE LAND

Potato with truffles – Peeling juice -  
Ember Oil – Stuffed poultry

#### THE FIR

Flavours of our environment - Cream taken - Spices -  
Dried flowers

#### WOOD

Chocolate texture and unexpected flavors -  
Chocolate juice with forest fruits

#### SWEETNESS

Fruits - Herbs - Vegetables

### 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 hold any responsibility for accidents or diseases caused by an allergy or intolerance.