

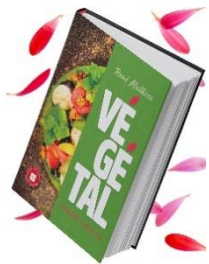


Guide Michelin



Guide Gault-Millau

Brasserie Côté Cour : 15,5/20



www.myroots.lu

Restaurant Côté Cour



CHATEAU
DE BOURGLINSTER

Opening hours

Wednesday: dinner only

Thursday to Saturday: lunch and dinner

Sunday: lunch only

Phone. + 352 78 78 78 – 1

Book your table online on our website

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
Philosophy, plants, herbs and vegetables used in your menu

VEGETABLE COMPOSITION

59 euros

SNACKS

FERTILE LAND

Lovage - Nutmeg - Flower – Ketchup

WILD CHERRY

Water to sip with cherry blossoms and leaves

PRELUDE

HERB GRILL BISCUIT

Linden leaf - Mustard - Apiaceae salt – Pesto

TASTING

ASPARAGUS - BLACK OIL - BEAR GARLIC - CHICKPEAS
Mushroom compote of the moment - Roasted buckwheat -
Herbs - Vegetable juice

LEEKs - POTATO - RICE VEIL

Hazelnuts - lemon asperulus ointment - White flowers

THE FLAVOURS OF A FLOWER

Spices - Blue Flower - Hymn to Spring Smells

THE EGG

Honey - Forsythia - Epicea - Quinoa -
Burning chocolate with fir buds

DECLINATION OF SWEETS

Fragrances of our environment - Fruits -
Vegetables - Flowers

Menu Gourmet Kids

Main course & dessert in ½ portion 20 €

FLORA AND FAUNA COMPOSITION

69 euros

SNACKS

FERTILE LAND

Lovage - Nutmeg - Flower – Ketchup

WILD CHERRY

Water to sip with cherry blossoms and leaves

PRELUDE

HERB GRILL BISCUIT

Linden leaf - Mustard - Apiaceae salt – Pesto

TASTING

ASPARAGUS - BLACK OIL - BEAR GARLIC - FARM EGG
Mushroom compote of the moment - Roasted
buckwheat - Herbs - Vegetable juice

LEEKs - NORTH SEA FISH

Hazelnuts - lemon asperulus ointment - White flowers

THE FLAVOURS OF A FLOWER

Spices - Blue Flower - Hymn to Spring Smells

THE EGG

Honey - Forsythia - Epicea - Quinoa -
Burning chocolate with fir buds

DECLINATION OF SWEETS

Fragrances of our environment - Fruits -
Vegetables - Flowers

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.