










SPRING NATURALITY

It is in the sandstone of the seasons that our creations are drawn...

My team and I are very pleased to present our new spring inspiration: An epic that mixes cosmological references, mystical universe and humanity. A sensory and gustatory experience through the origins of time and ourselves.

THE PLANT EXPERIENCE OF THE MOMENT

-  MOTHER NATURE'S AWAKENING / Chlorophyll – Buds – Seeds – Maceration of alliacious plant oil
-  VEGETABLE LACE / Aniseed Herb Juice - Wildflowers of our environment
-  ASPARAGUS / Asperulus ointment - Rhubarb - Wild sorrel - Buckwheat - White flowers
-  MATURE LEGUME / Candied carrot - Puffed cereals - Vegetable juice - Linden Blossom - Carotene
-  HERB GRILL BISCUIT / Linden leaf - Mustard - Apiaceae salt - Pesto
-  THE FLAVORS OF A FLOWER / Spices - Blue Flower - Hymn to Spring Smells
-  EGG / Honey - Forsythia - Spruce - Quinoa - Chocolate burning with buds fir

*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.*