



## SUMMER 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 PLENITUDE OF THE GARDENS / Green vegetables - Herbs of the moment - Fermented juice - Pimenthol - Red fruits
- 🌺 SANDRINE'S TOMATO / Just grilled tomatoes - Yellow water - Glazed nasturtium - Berries - Roasted seeds - Summer flowers
- 🌺 SANDRINE'S BASKET / Zucchini roasted with embers - Fermented juice with lavender - Pesto - Apricot - Basil
- 🌺 ARTICHOKE / Artichoke - Barbecue chanterelles - Millet - Cardoon soup - Vegetable juice
- 🌺 SUMMER FRESHNESS / Cucumber - Peach - Immortelle solarized oil - Tangy whipped cream with Sakura cherry blossoms
- 🌺 SENSUAL FLAVOURS / My childhood memories - Fragrances of our environment
- 🌺 BLUE FLOWER / Wild fruit candy - Flower infusion - Blue flower ice powder
- 🌺 SWEETNESS / Flowers - Fruits - Herbs - Vegetables

*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.*