

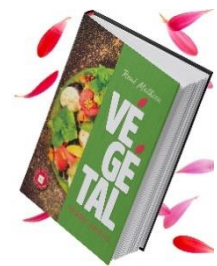


**Guide Michelin**



**Guide Gault-Millau**

Brasserie Côté Cour : 15,5/20



[www.myroots.lu](http://www.myroots.lu)

# Restaurant Côté Cour



**CHATEAU**  
DE BOURGLINSTER

### **Opening hours**

Wednesday: dinner only

Thursday to Saturday: lunch and dinner

Sunday: lunch and dinner 1 weekend out of 2

Phone. + 352 78 78 78 – 1

Book your table online on our website

[www.bourglinster.lu](http://www.bourglinster.lu)

When you let nature take its course, beautiful things can happen.

It seems that it becomes more difficult to feel the relationship that our food has over time.

We have less and less time to devote to our food and even less to enjoy it.

Everyone has their own opinion. With local producers and products from our environment, we want this plant-based experience to allow you to say "Maybe we should try to change the way we eat"

Here you will find all the information about your meal

Philosophy, plants, herbs and vegetables used in your menu



## VEGETABLE COMPOSITION

65 euros

### SNACKS

#### THE SALSIFY

Brined - lacquered - Juniper berries

#### RED CABBAGE

Red Cabbage Drinking Water - Cinnamon - Hogweed

### PRELUDE

#### CHICKPEA CAKE

Smoked Toad - Garlic Mustard - Amaranth - Fermented Quinoa Milk

### TASTING

#### WINTER ROOT

Winter Radish Roulade - Black Quinoa - Woodruff and White Fruit Ointment

#### MOTHER EARTH

Potato - Leeks and onions with truffles - Ember oil - Fermented juice - Hazelnut condiment

#### THE FIR TREE

Flavour of our environment  
Chocolate Jar with Speculoos - Fir Cream

#### THE FLAVOURS OF THE WOODS

Bark lace - Oak ice cream - Chocolate-linden tea - Barnic wood infusion

#### SWEETS

Flower - Fruits - Herbs - Vegetables

## MENU GOURMET KIDS

20€

## FLORA AND FAUNA COMPOSITION

75 euros

### SNACKS

#### THE SALSIFY

Brined - lacquered - Juniper berries

#### RED CABBAGE

Red Cabbage Drinking Water - Cinnamon - Hogweed

### PRELUDE

#### CHICKPEA CAKE

Smoked Toad - Garlic Mustard - Amaranth - Fermented Quinoa Milk

### TASTING

#### SMOKED TURGEON

Winter Radish Roulade - Black Quinoa - Woodruff and White Fruit Ointment

#### MATURE LUXEMBOURG BEEF PALERON

Potato - Leeks and onions with truffles - Ember oil - Fermented juice - Hazelnut condiment

#### THE FIR TREE

Flavour of our environment  
Chocolate Jar with Speculoos - Fir Cream

#### THE FLAVOURS OF THE WOODS

Bark lace - Oak ice cream - Chocolate-linden tea - Barnic wood infusion

#### SWEETS

Flower - Fruits - Herbs - Vegetables

Sommelier wine selection

10.00€/glass