



## WINTER 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 winter 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

### ROOTS IN THE GROUND

Tuberous Roots - Condiment - Roasted Seed Oil

### WINTER GARDEN

Leeks - Truffles - Fermented juice - Black oil - Roasted and tangy hazelnuts

### VEGETABLE LACE

Fennel - Caramelized onions - Sakura flower - Sour cherry condiment - Aniseed herb juice

### HOLISTIC KITCHEN

Cabbage & Millet - Vegetable Juice - Red Love Apple Juice

### MOTHER EARTH

Grilled potato - Onions - Juniper - Winter spices

### THE FLAVOURS OF WOOD

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

### SENSORY VARIATION

Douglas fir - Spruce - Nordmann - Pine nut - Spruce juice - Tart fruit

### WINTER SWEETNESS

A few gourmet bites around fruits - Seasonal vegetables and chocolate

*Wine selection of our sommelier (4 glasses): 75 €*

*Alcohol-free selection of Archibald waters (5 glasses): 40 €*

*Menu served for lunch and dinner: 175 €*

*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.*