



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 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

SUMMER FRESHNESS

Cucumber Lemon - Peach - Whipped Cream with Sakura Flowers - Solarized Oil with Peach Pits and Immortal

SANDRINE'S GARDEN

Tomato as a condiment just grilled on the barbecue - Solarized oil with calendula flowers - Yellow water - Glazed blackcurrant with lemony flavors

SHADES OF GREEN

Green vegetables scalded over a wood fire - Herbs of the moment - Fermented juice - Minty chlorophyll - Flowers

THE SUMMER FULLNESS (ACT 1)

Braised roasted zucchini with apricots - Lavender vegetable ointment - Basil maceration

THE FLOWER (ACT 2)

Stuffed with an "SI" and an "LA" - Lacquered and roasted - Chanterelles spiced with flowers - Vegetable juice - Millet

LUCIE'S DESSERTS

SUMMER SENSUALITY

Childhood Memories in the Spirit of a Pie - Fruit of the Moment - Spicy Infusion

BEE FORAGING

Lemon thyme honey jelly - Pollen - Herbal tea with wild mallow flowers - Iced vegetable cream with sweet clover and meadowsweets

VARIATION OF SWEETS

Flowers - Fruits - Herbs - Confectionery - Chocolate

Wine selection (5 glasses): 75 €

Alcohol-free selection "History of Ô" (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.*