

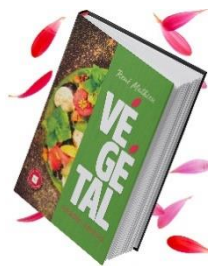


**Guide Michelin**



**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 only

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

CRACKERS WITH WILD MUSHROOMS WALNUTS

QUINCE WATER WITH ROSEMARY

### PRELUDE

VEGETABLES AND FLOWERS

Cauliflower risotto - Crumble - Hazelnut - Immortal

### TASTING

BEET CRAPAUDINE

Cooked in a salt crust - Sushi spirit - Plums -  
Fermented vegetable milk - Garlic mustard - Amaranth -  
Cosmos

SHADES OF YELLOW

Butternut - Fermented & vegetal juice - Burst chestnut

LOCAL COLORS

Max's honey with thyme - Blackberries and rose -  
Mulberry leaf cream

WALK IN THE FOREST

Chocolate by François Deremiens - Wood ice cream  
Agastache - Autumn Flavour - Spruce Oil and  
Lingonberry Syrup

DECLINATION OF SWEETS

Chocolate and confectionery

## MENU GOURMET KIDS

20€

## FLORA AND FAUNA COMPOSITION

75 euros

### SNACKS

CRACKERS WITH WILD MUSHROOMS AND WALNUTS

QUINCE WATER WITH ROSEMARY

### PRELUDE

VEGETABLES AND FLOWERS

Cauliflower risotto - Crumble - Hazelnut - Immortelle

### TASTING

SMOKED STURGEON

Cooked beetroot in a salt crust - Sushi spirit - Plums -  
Fermented vegetable milk - Garlic mustard - Amaranth -  
Cosmos

PIECE OF RACK OF VEAL WITH HERBS

Butternut - Fermented & vegetal juice - Burst chestnut

LOCAL COLORS

Max's honey with thyme - Blackberries and rose -  
Mulberry leaf cream

WALK IN THE FOREST

Chocolate by François Deremiens - Wood ice cream -  
Agastache - Autumn Flavour - Spruce Oil and  
Lingonberry Syrup

DECLINATION OF SWEETS

Chocolate and confectionery

Sommelier wine selection

10.00€/glass