

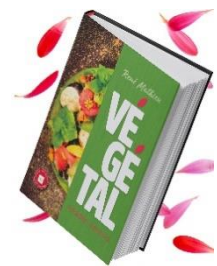


Guide Michelin



Guide Gault-Millau

Brasserie Côté Cour : 15,5/20



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

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

SWEET POTATO
Chips and Ketchups

RED CABBAGE
Red cabbage soup - Smoked apples and chestnuts -
Mustard plant-based milk

PRELUDE

CHICKPEA CAKE
Crapaudine - Fermented Milk - Amaranth

TASTING

WINTER RADISHES
Pressed winter radish - White fruit - Vegetable ointment
with hazelnuts and fermented lemons

MOTHER EARTH
Lacquered cabbage leaf stuffed with roots - Potato and
onion biscuit - Vegetable juice with juniper and tobacco
from the Semois

THE FLAVOURS OF WOOD
Crispy leaf - Wood-glazed cream - Chocolate tea - Barrel
wood infusion

WINTER GARDEN
Parsnip and white chocolate cream - Sea buckthorn
sorbet - Blood orange juice with honey

SWEETS
Biscuit and chocolate

MENU GOURMET KIDS

20€

FLORA AND FAUNA COMPOSITION

75 euros

SNACKS

SWEET POTATO
Chips and Ketchups

RED CABBAGE
Red cabbage soup - Smoked apples and chestnuts -
Mustard plant-based milk

PRELUDE

CHICKPEA CAKE
Crapaudine - Fermented Milk - Amaranth

TASTING

TROUT FROM THE MATHONET FARM
Pressed winter radish - White fruit - Vegetable ointment
with hazelnuts and fermented lemons

LUXEMBOURGISH FREE-RANGE GUINEA FOWL
Guinea fowl stuffed and lacquered with cabbage and
roots - Potato and onion biscuit - Vegetable juice with
juniper and tobacco from the Semois

THE FLAVOURS OF WOOD
Crispy leaf - Wood-glazed cream - Chocolate tea - Barrel
wood infusion

WINTER GARDEN
Parsnip and white chocolate cream - Sea buckthorn
sorbet - Blood orange juice with honey

SWEETS
Biscuit and chocolate

Sommelier wine selection

10.00€/glass