

Tasting Menu

*The menu is served for the entire table &
In its entirety*

ASPARAGUS

*Rhubarb - Pear beurre blanc
Greek yogurt*

Château Pauqué, « Fossiles » 2018

BEEF TARTARE

*Feta cheese - Confit cherry tomatoes
Patato chips*

*Domaine de la Bellivière,
« Rouge Gorge » 2022*

TUNA TATAKI

*Fava beans - French beans
Fermented milk*

Buzzo Bunifazziu, « Rocca Gianca » 2024

LAMB

*Artischokes - Black garlic - Rosemary jus
Hugo & Pauline Villa,*

« Histoire de Gosses » 2024

BOUGATSA

*Vanilla - Orange - Cinnamon - Pistachios
Château Pauqué, R&S&S 2023*

90€

Food & Wine Pairing 140€

Kids Menu

*Beef Fillet
Potato Mille-Feuille
25€*



*In a place steeped in history, a contemporary culinary
experience comes to life.*

*We take tradition and reinterpret it through a modern and
creative lens.*

*Working with exceptional raw ingredients sourced from
around the world, we create a fusion of flavors that reflects
the multicultural spirit of Luxembourg, a country where
more than 170 nationalities coexist.*

Here, gastronomy becomes a meeting point of cultures.

*Every dish tells a story. Every experience makes you feel at
home.*

Our home is yours.

Opening hours

Wednesday to Saturday: dinner only

Sunday: lunch only

Phone. + 352 78 78 78 – 1

Book your table online on our website
www.bourglinster.lu

Our starters

BEEF TARTARE

*Feta cheese - Confit cherry tomatoes
Patato chips
29€*

*Domaine de la Bellivière,
« Rouge Gorge » 2022 14€*

ASPARAGUS

*Rhubarb - Pear beurre blanc
Greek yogurt
26€*

Château Pauqué, « Fossiles » 2018 19€

CALAMARI

*Green peas - Colonnata lard
Mint oil
33€*

Pouilly Fumé, Pabiot « Elisa » 2024 18€

TUNA TATAKI

*Fava beans - French beans
Fermented milk
35€*

*Buzzo Bunifazziu,
« Rocca Gianca » 2024 14€*

GNOCCHI

*Chards - Chilly pepper - Roasted almonds
Egg yolk & parmesan Foam
31€*

Roc des Anges « Lum » 2023 18€

Our main courses

BEEF FILLET

*Asparagus panna cotta - Buckwheat
Tarragon jus
44€*

Château du Seuil 2018 12€

LOBSTER

*Leek - Mussels - Orange & mint Bisque
75€*

With Caviar Oscetra Classic 5gr./23€

Vacqueyras Blanc, « Galéjade »

Domaine Monardière 2023 18€

LAMB

*Artichokes - Black garlic - Rosemary jus
46€*

*Hugo & Pauline Villa,
« Histoire de Gosses » 2024 18€*

SEABASS

*Dijon mustard emulsion - Chards
Spinach - Smoked oil - Pine nuts crumble
47€*

Chardonnay, Antoine Lienhardt 2023 17€

ARTICHOKE

*Chanterelle mushrooms - Blueberry
Vegetal jus
35€*

Villa « Question d'Équilibre » 2024 17€