



Bourglinster Castle, built in the 12th century in the middle of the Middle Ages, a dark yet at the same time lavish era, offers tastes and flavors just as extreme even in the cuisine of that time.

On the menu of the Brasserie Côté Cour, after careful study, we have structured a menu that recalls the era of the Castle's birth, so you will be ready to savor a simple starter, main course, and dessert, all rich in flavor.

Let us not forget our selection of strictly local charcuterie and cheeses.

As usual, we will work with seasonal products, and the surprise will be to see our menu refresh very frequently.

Enjoy your meal, and don't forget that

" Our home is yours."



Menu from Wednesday, April 8 to Sunday, April 12

Starter

Rustic lentil salad with lemon & honey vinaigrette 16€
Hearty lentils dressed with a delicate balance of citrus and honey, inspired by countryside kitchens

Main Course

Slow-cooked beef in red wine with spices, served with millet 26€
Tender beef braised in red wine with cinnamon and clove, accompanied by ancient grains, in the spirit of traditional hearth cooking

Dessert

Classic tiramisu 13€
A delicate balance of coffee, cream and cocoa

Cheese Platter from Les Grands Vents Farm

Recollet, Tomme de Sierk, Pavé, Camembert 20€

Cured Meat Platter from Porten Farm

Sausage, Coppa, Pavé, Smoked Ham 20€

Mixed Board from Porten Farm &

Les Grands Vents Farm

A generous assortment for sharing 20€