

Flora and Fauna

Summer signature 2019

Gardens of summer

In the meantime

A vegetable creation

TASTING

Sandrine's tomatoes 2019

Variation of tastes and colors / leaves and herbs / elderflower tonic juice

50 shades of green

Melon / rave cabbage / fennel / peas / vitality juice with aniseed herbs

Zucchini roasts as meat over a wood fire

Apricot / tender herbs / fermented juice with flowers

Respect for our environment

Turnip and watermelon « zero waste »

Eggplant is lacquered for black fruits

Condiment / blue flowers / vegetable juice with rosemary

Perfumed relaxation « Modern Princesse » by Lanvin

Peach / rose / grapefruit

Wild picking in the forest

Chocolate in texture / mushrooms / roots / bark / leaves / bay

Menu: 120 €

Wine selection of our sommelier (5 glasses): 62,50 €

*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.*

Earth and sea

In the meantime

A vegetable creation

TASTING

Sandrine's tomatoes 2019

Variation of tastes and colors / leaves and herbs / elderflower tonic juice

50 shades of green

King crab / rave cabbage / fennel / peas / vitality juice with aniseed herbs

Roasted zucchini over a wood fire

Candied trout from Mathonet Gabriel / apricot / tender herbs / fermented juice with flowers

Respect for our environment

Roasted foie gras / turnip and watermelon « zero waste »

Eggplant is lacquered for black fruits

Duck fillet / condiment / blue flowers / vegetable juice with rosemary

Perfumed relaxation « Modern Princess » by Lanvin

Peach / rose / grapefruit

Wild picking in the forest

Chocolate in texture / mushrooms / roots / bark / leaves / bay

Menu: 150 €

Wine selection of our sommelier (5 glasses): 62,50 €

Relax for lunch (not available on Sundays)

4 creations of our Chef

Vegetarian menu : 60 €

Non-vegetarian menu : 70 €