

Brasserie Côté Cour



Guide Michelin

Restaurant *La Distillerie*
One Michelin star since 2012



Guide Gault-Millau

Brasserie *Côté Cour* : 15/20
Restaurant *La Distillerie* 18/20



Delta d'or

Flora & Fauna

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Summer emotions 2019

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

Menu Sonate Herbal

Starters

Sandrine's tomatoes 2019 Variation in texture , flavors and colors	20 €
Respect for our environment Turnip and watermelon "zero waste"	22 €
Beans cut in four for peach Flowers / yellow onion / detox juice	23 €

Main courses

Zucchini roasting as meat Apricot / tender herbs / fermented juice with flowers	25 €
Purple vegetables are lacquered for black fruits Condiment / blue flowers / vegetable juice with rosemary	23 €
Green vegetables playing for tabouli Quinoa / solid vegetable juice / sherry chantilly	23 €

Desserts

Chocolate is intoxicated by the scents of the forest Herbs / flowers / fruits / spices	12 €
Spring flavors of Sandrine's gardens Strawberry / vegetable yoghurt / flowers / hibiscus juice	12 €
Blueberry pie Blueberry in texture / white cheese cream / sponge cake	12 €

Lunch (not available on Sundays)

Starter & main course	40 €
Main course & dessert	30 €

Lunch or Dinner

Starter, main course & dessert	50 €
Two starters, main course & dessert	65 €

Sommelier wine selection 7.50€/glass

Menu Gourmet Kids

Main course & dessert of choice – ½ portion

Menu Sonate Earth and Sea

Starters

Sandrine's tomatoes 2019 Marinated sardine / elderflower / tonic juice	20 €
Respect for our environment Turnip and watermelon "zero waste" / roasted foie gras	22 €
Beans cut in four for prawns Yellow peach / yellow onion / flowers / detox juice	27 €

Main courses

Zucchini roasted for the catch of the day Tenders herbs / lacto-fermented juice with flowers	30 €
Duck breast is lacquered for black fruits Condiment / blue flowers / vegetable juice with rosemary	30 €
Green vegetables playing for paleron Quinoa / solid vegetable juice / sherry chantilly	28 €

Desserts

Chocolate is intoxicated by the scents of the forest Herbs / flowers / spices	12 €
Spring flavors of Sandrine's gardens Strawberry / vegetable yoghurt / flowers / hibiscus juice	12 €
Blueberry pie Blueberry in texture / white cheese cream / sponge cake	12 €

Lunch (not available on Sundays)

Starter & main course	50 €
Main course & dessert	35 €

Lunch or Dinner

Starter, main course & dessert	60 €
Two starters, main course & dessert	75 €

Sommelier wine selection 7.50€/glass

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.