**Deluxe take away menu
for christmas and new year**

by chef nicolas decloedt

3 amuse-bouches

3 savory creations
home made kimchi with kale from land and sea
slowly roasted beetroot with pickled berries
laquered celeriac with foraged wild mushrooms des ardennes, creamy polenta and a velouté of oven baked vegetables

dessert with belgian chocolate and buckwheat caramel

sweet after dinner mignardises

-62/pp-

included artisanal bread
from boulangerie charli, brussels

optional, home made ice cream with dessert: 10/ 0.5L - 18/ 1L

selected cocktails and natural wines upon request:
champagne -34-
white wine -18- or red wine -20-
home made cocktail creation -38/70cl or alcohol free cocktail -22/70cl

email us at info@humushortense.be or 0474 65 37 06

to prepare the menu from farm to table, we need to receive the orders:
for x-mas beforemonday 16/12.
for new year before monday 23/12.

pick up time 24/12 and 31/12 between 11h30 and 13h00

gift voucher - bon cadeau - cadeaubon is available online
look book 'gastronomy and heritage in brussels' exclusively at humus x hortense to purchase as a gift

[www.humushortense.be](https://humushortense.be/reservations/)

and… the restaurant remains open between thursday 26 and 28 december 2019
address: de vergnies 2, 1050 brussels