**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