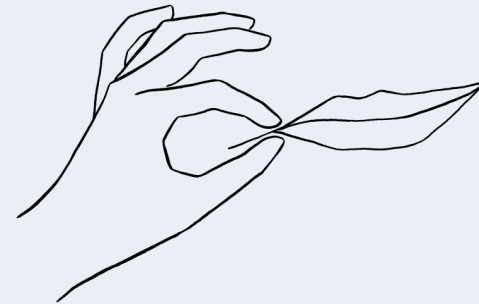


# humus x hortense

RENDEZ-VOUS  
BOTANIQUE



tasting menu

AMUSES

FENNEL - sea herbs

HEIRLOOM TOMATOES – pineapple sage

HEIRLOOM TOMATOES – cherries

*Vodka, dried tomato powder, lemon basil, mezcal*

*Lemon basil, juniper berries hydrolat, tomato powder*

CORN – “pico de gallo”

CORN – burnt miso

CORN - pickled chili

Gewurztraminer 2018 - Domaine Achillée, Alsace, France

Golden Marigold flowers, corn leaves infusion

RED BELL PEPPER – eggplant

RED BELL PEPPER - barley miso

*Cuvée Prestige 2012 - Merlot, CF, CS, Malbec - Château De Piote, Bordeaux, France*

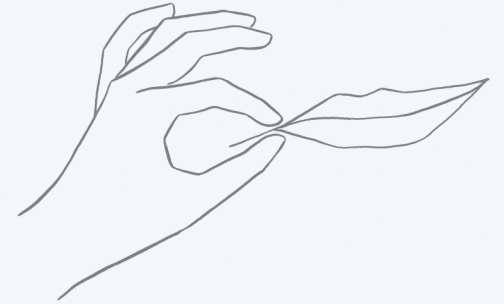
*Rosemary, chili cordial, verjus Zwollberich*

RASPBERRIES – giant hyssop

CORNUCOPIA - confit tomato and red fruits

*Rhum blanc plantation, Belgian organic rhum, agastache, cherry pits*

*Agastache, Monde des milles couleurs juice, noyaux de cerises*



## RENDEZ VOUS BOTANIQUE

- 39 - 48      business - gourmand lunch
- 78            'wild' tasting menu
- 90            'wild weekend' tasting menu (friday and saturday evening)

## FOOD PAIRING DRINKS

- 44            full pairing (5)
- 29            small pairing (3)
- 6             water all dinner/pp
- 7             slow coffee - organic tea
- 10            apero-mocktail
- 14            apero-cocktail or champagne

## 138            FULL EXPERIENCE MENU

for questions about food allergies please contact the restaurant before arrival

card payments only

good to know

the tasting menu can be offered as a gift voucher

