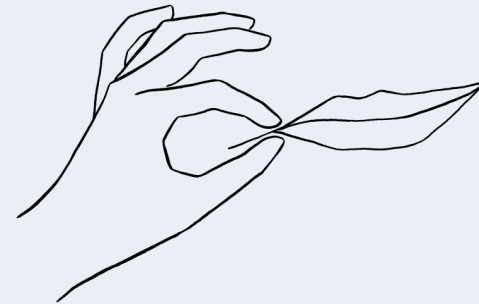


humus x hortense

RENDEZ-VOUS
BOTANIQUE



AMUSES

buckwheat crackers with Belgian chickpea houmous
croquettes of grilled eggplant and BBQ sauce
Blini with Autumn Radishes
Vegetables cakes with sweet and sour sauce

MINI LETTUCE grilled - mustard and burned miso

CAULIFLOWER pickled and roasted, ajo blanco

CAULIFLOWER tartelette, chicory, hazelnut miso

Cuvee Prestige 2016 - Chateau de Piote, Bordeaux, France

zero waste mocktail based on corn hearts and leaves infusion, golden marigold flowers

****PUMPKIN sorbet – fermented rhubarb, buttermilk****

PUMPKIN bisque - Smoked Maitake mushroom from 'LE CHAMPIGNON DE BRUXELLES'

Cognac, roasted pumpkin seeds, sage

Sage infusion, roasted pumpkin peels

ROASTED PARSLEY ROOT – red of flanders potatoes, fermented vegetables sauce

WILD MUSHROOM - home made black garlic

cuvée armand & gaston 2018 - 3 fonteinien - brussels

rosemary, chili cordial, biodynamic verjus zwollberich

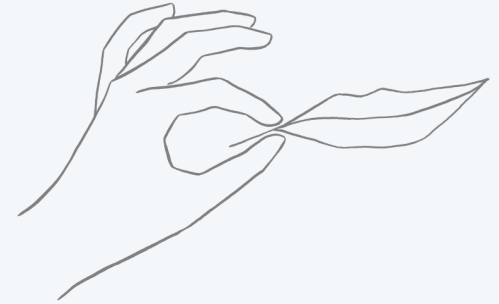
OLD VARIETY APPLES – fennel caramel, sorrel

****PEPINO- marinated pear, juniper berry white chocolate****

Lemon leaves bellini

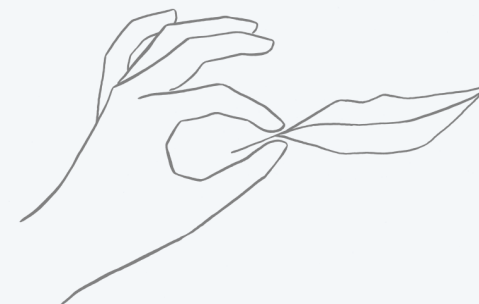
Lemon verbena and lemon leaves infusion

**** only in Wild tasting menu ****



RENDEZ VOUS BOTANIQUE

39 - 48	business - gourmand lunch
78	'pure' tasting menu (lunch and during first evening service)
138	pure Full Experience
90	'wild' tasting menu (second evening service)
148	wild Full Experience



FOOD PAIRING DRINKS

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

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