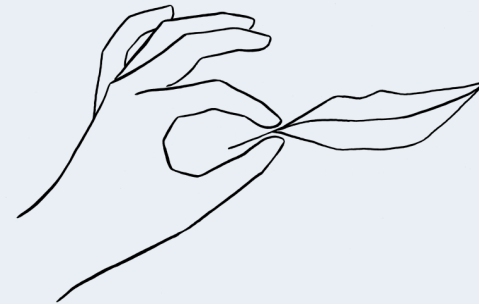


# humus x hortense

RENDEZ-VOUS  
BOTANIQUE



Buckwheat crackers with Belgian chickpea houmous  
Fermented cherry - sichuan  
Radis - flower remoulade  
Garden peas - giant hyssop  
YELLOW BELL PEPPER - zucchini flower, lovage

EGGPLANT - herbs, maki  
EGGPLANT - black garlic, taco  
*Gin, Tarragon, cocktail*  
*zero waste mocktail, Tarragon*

SPELT FOCACCIA - sourdough. broccoli ketchup

TOMATO - lentils, dashi  
GREEN ZEBRA CLAMATO  
*oregano, wodka*  
*oregano, kombucha*

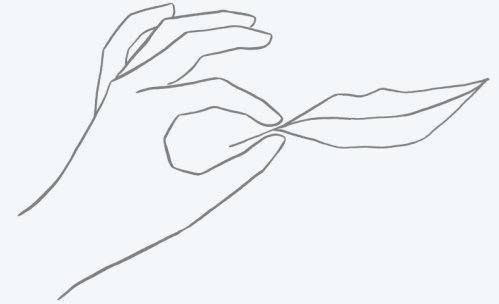
**\*\*KOHLRABI - homemade ponzu and gozujang\*\***  
*3 Fontainen quince 2021*  
*Rosemary and cucumber mocktail*

CUCUMBER - nasturtium, koji  
CAULIFLOWER, green mole  
*Recto/verso 20, Les Accoles, grenache clairette*  
*Savory mocktail*

**\*\*BELGIAN SAFFRON, ravioli\*\***

STRAWBERRIES - amazake, elderflower  
**\*\*Home made white chocolate, BLACKCURRANT, meadowsweet \*\***  
*White rum, camomille - milkpunch*  
*Camomille, almond - milkpunch*

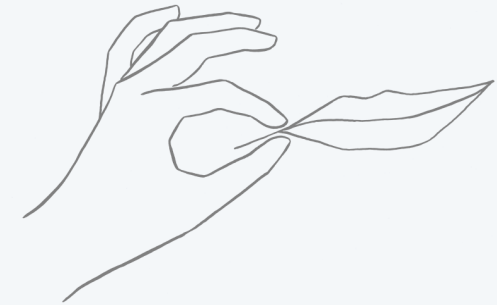
**\*\* only in Wild tasting menu\*\***



humus x hortense

## RENDEZ VOUS BOTANIQUE

51 - 60	business - gourmand lunch
86	Lunch tasting menu
148	Lunch Full Experience
94	'pure' tasting menu (first evening service)
152	pure Full Experience
108	'wild' tasting menu (second evening service)
164	wild Full Experience



## FOOD PAIRING DRINKS

50	full pairing
33	small pairing
7	water all dinner/pp
8	slow coffee - organic tea - infusion, with mignardises
10	apero-mocktail
14	apero-cocktail or champagne

for questions about food allergies please contact the restaurant before arrival  
Any modification requested regarding a food allergy or intolerance, which is not communicated at the time of booking, will be subject to an additional charge.

**card payments only**

good to know