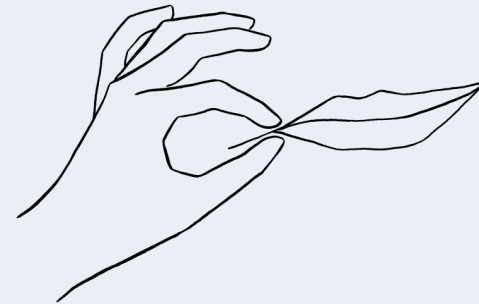


humus x hortense

RENDEZ-VOUS
BOTANIQUE



Buckwheat crackers with Belgian chickpea houmous

Panzerotti - sorrel

Ficoide - flower remoulade

Millefeuille

YELLOW BELL PEPPER - zucchini flower, lovage

SWISS CHARD - herbs, maki

LEEK MARROW - chawanmushi

Gin, Tarragon, cocktail

zero waste mocktail, Tarragon

SPELT FOCACCIA - sourdough. Red Beets ketchup

FAVA BEANS - green lentils, geranium

Bijou, wodka, herbs

Chervil, kombucha

****KOHLRABI - homemade ponzu and gozujang****

****KIMCHI, fennel, samosa****

3 Fontainen hybrid

Rosemary and cucumber mocktail

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

FENNEL, Belgian saffron, Risotto

FENNEL confit, wild garlic, fermented almond

Electrico, Fino 3 fases, Pedro Ximenez, Bodegas Albali

Caraway and juniper garden

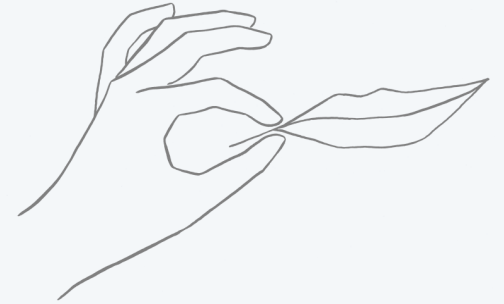
STRAWBERRIES - amazake, elderflower

****Rhubarb, young pine shoots, ****

White rum, camomille - milkpunch

Camomille, almond - milkpunch

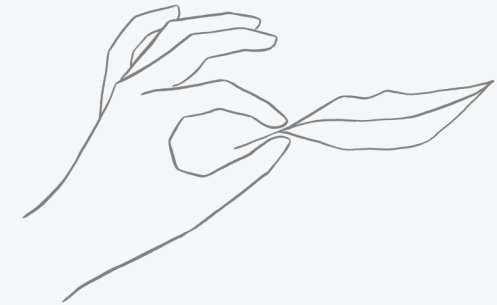
**** only in Wild tasting menu****



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