

Sustainability policy at humus x hortense

The mindful selection of natural ingredients is informed by quality, craftsmanship, ethics and sustainability.

Humus x Hortense is the first fine dining restaurant in Belgium which has a 100% zero-waste and sustainable policy as their benchmark and with daily processes in place.

Sustainability is expressed in every domain of the fine dining restaurant:

1. Food and drinks

- Botanical gastronomy with plant-based ingredients (not animal-based) to decarbonize the tasting menu
- 100% organic and biodynamic farming according regenerative and permaculture principles
- local (< 100 km radius from restaurant)
- The tasting menu follows 24 micro-seasons instead of the classic 4 seasons
- Fair coffee, chocolate and sugar of small-scale, non-industrial farmers
- Biodynamic, natural and organic Belgian and European wines from small-scale winemakers
- Actively promoting artisanal spirits and beers from Belgian and Brussels microbreweries

2. Food loss and food waste

- Food loss in the fields is reduced due to short chain food production and effective reservation system
- Food waste is kept to a minimum through the art of drying, pickling and fermenting
- Food waste is kept to a minimum thanks to the roots-to-leave approach to vegetables.
- Different parts of the plant are used in zero-waste botanical cocktails and mocktails.
- Any leftover vegetables will become compost for city gardens, in collaboration with Recyclo

3. Waste reduction

Glass, paper, cans, plastics, white caps of bottles and corks of wine bottles are recycled and upcycled with a detailed system in place

4. Bottled water

Since 2016, no longer bottled water is used thanks to a microfiltration system for purified still and sparkling water

5. Reusable incentive program

- Reusable containers for kitchen storage and post-consumer recycled plastic containers
- Reusable napkins of linen and bathroom towels of eco-cotton
- No coffee filters thanks to the use of French press coffee brew

6. Chemical and air pollution reduction

- To encourage sustainable mobility, all transport by the employees and owners of humus x hortense is done by public transport, alternative electric vehicles, bicycles or carsharing system (Cambio). Deliveries of the farm are made by a cooperative pick-up system to serve several restaurants in Brussels at the same time
- With a detailed communication strategy about train, metro and bus lines, the restaurant nudges the guests towards more eco-friendly transportation options.
- In order to reduce chemical pollution, all cleaning products for kitchen and front of the house are screened on green certification. The workwear of staff, napkins and towels are cleaned by a qualified environmental-friendly cleaning company

7. Water efficiency policy

- The vegetable, fruit and wine farmers: conscious water policy
- Kitchen staff: water saving during the preparation process
- During service: water is served upon request of the guests and any non-used still water is used for tea and coffee.

8. Sustainable design and objects

- Hand-made tables from Brussels wood maker (Artwood), made of Belgian PEFC oak
- Hand-made chairs from Brussels designer (Alain Berteau by Wildspirit), made of Belgian PEFC oak
- Hand-made reusable towels of eco-cotton and napkins of Belgian linen, made by migrant women (of Molenbeek) and Verilin
- Tailor-made ceramic tableware of Belgian clay, made by co-owner Caroline Baerten
- Workwear staff of Belgian eco-denim, made by Brussels-Paris based slow fashion label Facon Jacmin

9. Energy efficiency policy

- The restaurant runs on a green energy provider
- All energy consuming lights are replaced by LED lighting
- Energy saving equipment for dishwasher, fridge, steamer and oven
- Occupancy sensors in restrooms

This document is created after extensive research by Caroline Baerten.

Based on the criteria of

the Green Restaurant Association, the EIT Lancet Report, IPES Common Food Policy EU Report and UN Sustainability Goals