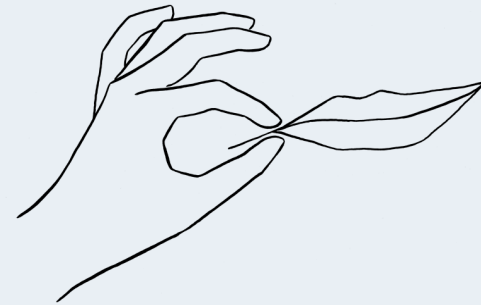


humus x hortense

RENDEZ-VOUS
BOTANIQUE



BUCKWEAT CRACKERS with Belgian chickpea houmous

POTATO WAFFLE - gherkin

KROEPOEK - kimchi

RED BEETROOT CAVIAR - red sorrel

YELLOW BEETROOT - fig leaves

CELERIAC "PARIS BREST" - quince, horseradish

CELERIAC "GNOCCHO FRITTO", rye bread miso, pumpkinseed

Homemade Amazake, Sake, Tea infused Wodka / Makgeolli, Milky Oolong Tea

SPELT FOCACCIA - sourdough, beetroot ketchup

CONFIT TOMATO CROQUETTE - white beans, lovage

Lemon Verbena Julep / Corn silk and lemon verbena mocktail

MUSHROOM, CELERIAC, MARIGOLD FLOWER OIL

De Wijnberg 2022, Brewery De Ranke / Rosemary infusion with cucumber bitters

****WILD MUSHROOM, pumpkin, gyoza****

CAULIFLOWER, green mole

Blanc di Rugel 19, Ucelut, Emilio Bulfon, Venezia, Italy / Savory and Angostura bitters

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

RED CURRANT, marsh pepper, red shiso

****REINETTE APPLE, hay, lemon verbena ****

Vodka infused with cherries, lemon thyme

Infusion with lemon thyme, cassis and hamachi hydrolat

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

