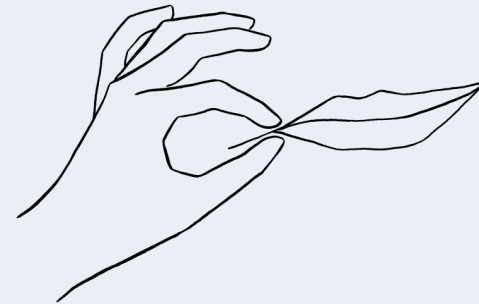


# humus x hortense

RENDEZ-VOUS  
BOTANIQUE



BUCKWEAT CRACKERS with Belgian chickpea houmous

POTATO WAFFLE - gherkin

KROEPOEK - kimchi

SWEET POTATO PRALINE - white cabbage

CHAYOTE - fermented pear

CELERIAC "PARIS BREST" - quince, horseradish

CELERIAC "GNOCCHO FRITTO", rye bread miso, pumpkinseed

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

YELLOW ONION, almond goma sauce, fermented rhubarb

*Red Port Wine, Red Vermouth, sage/ Sage, coffee bean infusion*

SPELT FOCACCIA - sourdough. beetroot ketchup

MIGES, eryngii mushroom, savoy cabbage

*Clos de Coulaine, Savennières 2013, Loire, France / Parsnip Kvass, Lemon leaves*

POTATO, rouge de france - sauce liégoise, apple

*Aglianico 17, Amastuola, Taranto, Italy/L'Antidôte, Bourgogne, Grape and apple juice*

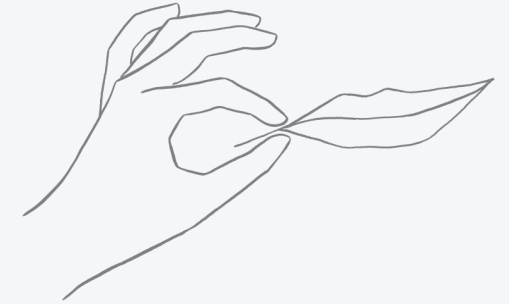
**\*\*BELGIAN SAFFRON BROTH, ravioli\*\***

PEAR, jerusalem artichoke, Belgian ginger

**\*\*APPLE, hay, lemon verbena \*\***

*Hay and Sunchoke milk punch- rum/Hay and Sunchoke milk punch*

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



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