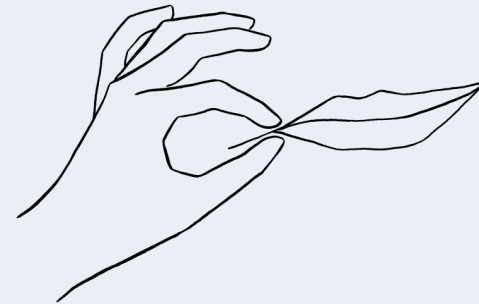


# humus x hortense

RENDEZ-VOUS  
BOTANIQUE



BUCKWEAT CRACKERS with Belgian chickpea houmous

POTATO WAFFLE - gherkin

PUMPKIN CROQUETTE - pumpkin cream

SWEET POTATO PRALINE - white cabbage

RUTABAGA - dashi

RED BEETS, fermented cherry, sichuan pepper

RED BEET NORI, green lentils

*Bloody Mary, sherry fino, horseradish/Mocktail, black tea, flowers, beetroot*

SPELT FOCACCIA - sourdough. beetroot ketchup

YELLOW ONION, almond goma sauce, fermented rhubarb

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

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*

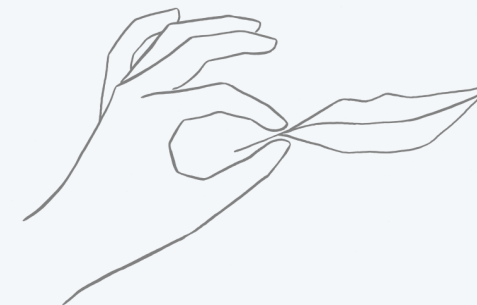
**\*\*BELGIAN SAFFRON BROTH, ravioli\*\***

PEAR, jerusalem artichoke, Belgian ginger

**\*\*WINTER CARROT, malted barley, seabuckthorn \*\***

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

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



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