

## 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: 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*