

# humus x hortense

*Rendez-vous botanique*

---



2 rue de vergnies straat

1050 brussels

Belgium

## *The spirit*



The restaurant humus x hortense, located in Brussels, is the creative culinary project of Caroline Baerten and Nicolas Decloedt.

At their intimate 9 tables restaurant, Nicolas Decloedt is at the helm in the kitchen while Caroline Baerten takes care of all beverages and design.

In 2008 Caroline and Nicolas coined the term 'botanical gastronomy' and are the forerunners of sustainable hospitality in Belgium and Europe.

humus x Hortense is a plant-based fine dining restaurant with a desire to change the food system with sustainability in mind.

In 2019 the restaurant is awarded 'Best Vegan Restaurant of the World'. Humus x hortense received in 2021 a Michelin Green Star and in 2023 a Michelin Star.

Some more accolades; Gault and Millau gave us the prestigious Sustainability Award for years of eco-conscious pioneering in gastronomy and National Geographic has listed us as one of the 11 Best Vegan Fine Dining Restaurants in Europe.

Last but not least, 360°Eat Guide has ranked humus x hortense number one in the first and only restaurant guide in the world which includes both gastronomy and sustainability.

## The food

For more than 12 years, Nicolas Decloedt has worked hard to understand the myriad of flavors and textures of the botanical world.

In 2019, he was named 'Best Vegetable Chef of the Year' in the culinary guide Gault & Millau.

His playground is the Belgian terroir with its rich soils and century-old horticultural research of plant varieties.

Decloedt works closely with, Dries Delanote, the wild farmer at 'Monde des Mille Couleurs' and a great botanical researcher of forgotten vegetables and unique varieties. Nicolas loves to visit the fields at Le Monde des Mille Couleurs to find inspiration and selects the best produce to work with while in its prime.



Decloedt has developed a style of cooking that is guided by botanical research, foraged edibles, and artistic expression.

He strives for the highest quality of ingredients and the lowest food waste, using ancient fermentation techniques and a zero-waste approach.

Humus x hortense wants to honor the living soil which is highlighted in the extended roots-to-leaves use of herbs, wild plants, vegetables and fruits. By respecting and following the natural rhythm of 24 micro seasons, the guests can connect again with the natural world and flavors of the earth in an urban environment.

Decloedt applies his experience as a trained art photographer to the creative plating of the dishes.

## *The drinks*



The beverage list and drink-food pairing are created by Caroline Baerten, trained cheffe, WSET certified sommelière and herbal expert.

The beer and wine list features Belgian microbreweries and natural European winemakers who share Baerten's love of terroir and regenerative farming techniques.

With her knowledge of the alchemy of herbs and wild plants, she is able to design original botanical cocktails and non-alcoholic drink pairings matching the plant-based dishes in the tasting menu.

Cocktails play an essential role in the sustainable, zero-waste philosophy, where unused herbs and vegetables from the kitchen get a second life in infusions and fermentations.

She has developed a delicate, unique style of mixology, guided by botanical research and foraged edibles.



## The crafts



Humus x hortense is known for their unique home-made tableware, made by the owner herself. As a former art historian, Baerten displays her artistic skills in the ceramic collection of the restaurant.

The soothing, neutral tones of the plates and bowls invite the guests to slow down, contemplate, and experience the different textures of each dish. The colors of the restaurant's dishware match the chef's ingredients and serve as a source of inspiration for new recipes.

humus x hortense is not merely a place to dine, it is also an artistic platform to support the rich Belgian tradition in design and craftsmanship, from the Belgian chairs of Alain Berteau to the Brussels fashion and eco label Façon Jacmin to dress the team.



## *General information*

### Opening Hours

Lunch on Friday and Saturday 12.00 – 14.30

Tasting Dinner 18.00 – 23.00

Closed on Sunday, Monday and Tuesday

Full Experience Menu (all drinks included) € 168/198

To book a table, visit [www.humushortense.be](http://www.humushortense.be)

### Press/communication

Caroline Baerten

office@humushortense.be

[sustainability report](#) x [www.soilmates.be](http://www.soilmates.be)

follow on [Instagram](#)

like on [facebook](#)

### Photo credits

Kris Vlegels

Equinox Light Photo

Eva Verbeeck