

humus x hortense

Rendez-vous botanique



2 rue de vergnies straat

1050 brussels

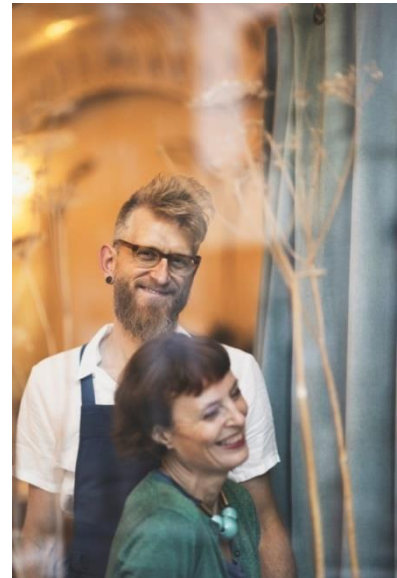
Belgium

The spirit

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

At their intimate 11 tables restaurant, Nicolas Decloedt is at the helm in the kitchen while Caroline Baerten takes care of the liquid cuisine and the arts and crafts.

In 2008, Caroline and Nicolas coined the term 'botanical gastronomy' to describe their approach at the restaurant. Botanical gastronomy refers to 5 principles:



1. 100% pure plant ingredients
2. Soil-to-plate is one step further than farm-to-table. Only regenerative farming leads to healthy soil. As chefs we say: "our mis-en-place starts in a living and fertile soil."
3. Hyper local ingredients coming from a 100 km radius from restaurant
4. Following 24 microseasons instead of 4 seasons
5. Zero-waste practices where food loss is minimalized on the field and in the kitchen

Humus x hortense is the first 100% plant-based fine dining restaurant in Belgium and also the first to receive a Michelin star. In 2021 a Michelin Green Star for sustainable best practices and in 2023 a Michelin Red Star. Therefore creating a new benchmark for dining and "breaking the glass ceiling" in gastronomy!

In 2019 the restaurant is awarded 'Best Vegan Restaurant of the World'. In 2024 humus x hortense received by the international Best Chefs Awards an award for 'Excellence'.

Some more accolades; Gault and Millau gave the prestigious Sustainability Award for years of eco-conscious pioneering in gastronomy and 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.

Some more rankings; in Gault and Millau the restaurant belongs to the top of gastronomy with 16/20, National Geographic has listed us as one of the 11 Best Vegan Fine Dining Restaurants in Europe and for the second year in a row humus x hortense is in the top 10 of 100 Best Vegetables Restaurants by We're Smart Green Guide.

The food

For more than 16 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. Both learned through observation that there a year has not 4 seasons but 24! The adventure started.



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.

Liquid cuisine



The beverage list and drink-food pairing are created by Caroline Baerten, trained chef (culinary institute Ter Duinen), WSET certified sommelière and botanical mixologist.

She is chef of the 'liquids'.

With her knowledge of the alchemy of herbs and wild plants, she is also surfs on the rhythm of 24 microseasons. She is able to transform nature into original botanical cocktails and non-alcoholic drink pairings. Therefor creating for the guests a full experience together with the plant-based dishes in the tasting menu.

Nicolas and Caroline move on the culinary spectrum from solid to liquid. There is no longer a distinction of what you find on your plate or in your glass.

Thanks to her background as a trained chef she creates not merely botanical drinks but truly cuisine-inspired cocktails.

Cocktails play an essential role in the circular, 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 years of kitchen expertise.



The crafts



Humus x hortense is known for their unique home-made tableware, made by the owner herself. As a former art historian, Caroline Baerten displays her artistic skills in the ceramic collection of the restaurant. Her pottery studio is located in Brussels and all clay is coming from the Belgian soil.

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 stunning Art Nouveau –inspired interior.



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

More info www.humushortense.be

Press/communication

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