

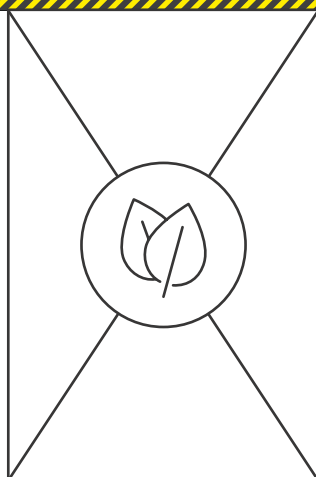
Caroline Baerten

de Vergniesstraat 2
1050 Brussels
+324 74 65 37 06

office@humushortense.be
www.humushortense.be

 @humushortense  @carolinebaerten

FOOD IN
FLANDERS



DATE OF BIRTH

27/02/1977, Bilzen

LANGUAGES

NL EN FR ES DE
    

RESTAURANT: humus & hortense

Vegan gastronomic restaurant **

PROFESSION: Mixologist

EDUCATION

- Master of arts (Leuven)
- Hospitality school Ter Duinen (Koksijde)
- Bachelor in Health and Nutrition/Integrative Psychotherapy, Brussels/Antwerp

MICHELIN



GAULT & MILLAU

15,5 / 20

AWARDS

- Best Vegetable Chef 2018 by Gault & Millau
- Best Vegan Restaurant of the World 2019 by We're Smart Green Guide
- Michelin Green Star 2021
- Sustainability Award 2022 by Gault & Millau

Nicolas Decloedt

de Vergniesstraat 2
1050 Brussels
+324 74 65 37 06

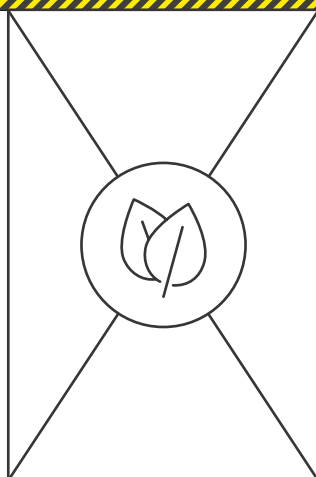
info@humushortense.be
www.humushortense.be

 @humushortense  @nicolasdecloedt.chef

FOOD IN
FLANDERS



Flanders
State of the Art



DATE OF BIRTH

2/05/1977, Roeselare

LANGUAGES

NL EN FR ES DE
    

RESTAURANT: humus & hortense

Vegan gastronomic restaurant **

PROFESSION: Chef

EDUCATION

- Master of arts, art photography (Gent)
- Hospitality school Ter Duinen (Koksijde)

WORKING EXPERIENCE

- Mugaritz (ESP)
- In De Wulf (BE)
- Bon Bon (BE)

MICHELIN



GAULT & MILLAU

15,5 / 20

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- Michelin Green Star 2021, Sustainability Award 2022 by Gault & Millau