



STARTERS:  
A.F.  
C.N.

MAIN COURSES:  
H.P.  
S.J.  
C.  
C.I.

DESSERTS:  
C.S.  
F.U.  
F.V.  
E.P.

# EAT ME!

"Upon entering the garden, I noticed a large dining table filled with cooking pots, pans, watering cans, and gardening tools. The menu revealed that today's lunch featured flowers from the pots, transforming the table into another garden. I carefully selected different flowers for my plate, choosing them like a gardener would. I savoured each of them, from starters, main course, and dessert, each offering a unique flavour."

Typically, flowers are planted in gardens for decorative purposes, although we surround ourselves with nature there is still a boundary between us and nature. However, eating provides one of the most intimate ways to connect with the natural world. By consuming flowers, we establish a bond with nature. This experimental garden offers a distinctive experience that intertwines humanity, food, and nature.

With a dining table set in the nature, small flower gardens on the table, and a miniature flower garden designed by the visitors on their plates, the **border** between nature and human blurred.

## Summer Menu

### STARTERS

- ARGYRANTHEMUM FRUTESCENS
- CALAMINTHA NEPETA

Fresh floral note, soothing, earthy, and mint

### MAIN COURSES

- HYPERICUM PERFORATUM
- STACHYTARPHETA JAMAICENSIS
- CALENDULA
- CICHORIUM INTYBUS

Slightly bitter, nutty, herbal, and peppery

### DESSERTS

- COSMOS SULPHUREUS
- FILIPENDULA ULMARIA
- FOENICULUM VULGARE
- ECHINACEA PARADOXA

Sweet, hay, almond, vanilla, and licorice

\*The acronyms of the flower species are annotated at the layout plan above. All of the flower species are edible and will bloom during the summer months\*

Top: Section A-A of the dining table.  
Bottom left: Perspective render  
showing the whole table.  
Bottom right: The miniature garden  
designed by the visitors on their plates.

1:30 0 20 40 60 80 100cm

