



WEEKLY MENU

COLD BOWLS & TOASTS

GARDEN BOWL: QUINOA, MIXED SALAD, AVOCADO, MANGO, FETA, CARROT, BROCCOLI, EDAMAME, PICKLED RED ONION, LIME & HONEY DRESSING **CHF 16**
ADD TO: GRILLED CHICKEN BREAST **OR** GRILLED TOFU **+CHF 2**

HABIBI BOWL: SPICED QUINOA, MIXED SALAD, BEET FALAFEL, ROASTED ZUCCHINI & PEPPERS, AVOCADO, FETA, MINT, OLIVE OIL & BALSAMIC DRESSING **CHF 16**
ADD TO: GRILLED CHICKEN BREAST **OR** GRILLED TOFU **+CHF 2**

MEDITERRANEAN BOWL: BARLEY, MIXED SALAD, BUFFALO MOZARELLA, SUNDRIED TOMATOES, ROASTED ZUCCHINI, ROASTED RED ONION, TOASTED ALMONDS, TZATZIKI DRESSING **CHF 16**
ADD TO: GRILLED CHICKEN BREAST **OR** GRILLED TOFU **OR** TUNA **+CHF 2**

NORWEGIAN TOAST: RYE BREAD, SMOKED SALMON, CREAM CHEESE, LEMON PEPPER, DILL **CHF 7**

WARM BOWLS

GREEN CURRY & BLACK RICE: MIX OF VEGETABLES, GREEN CURRY, ONION, GINGER, SPICES, COCONUT MILK, EDAMAME, SESAME SEEDS, LIME, HERBS, BLACK RICE **CHF 15**
ADD TO: GRILLED CHICKEN BREAST **OR** GRILLED TOFU **+CHF 2**

DESSERTS

LEMON & VANILLA CREAM: GREEK YOGURT, MASCARPONE, RAW VANILLA, MAPLE SYRUP, LIME, COCONUT, CRUMBBLE, MINT, FRESH BERRIES **CHF 5**

NUT BUTTER CUPS: DARK CHOCOLATE 70%, COCONUT OIL, PEANUT BUTTER, MAPLE SYRUP, TOASTED PEANUTS, SEA SALT **CHF 5**

COCONUT & BERRY CHIA: CHIA SEEDS, COCONUT MILK, RASPBERRIES, MAPLE SYRUP, VANILLA, BLUEBERRY COULIS, COCONUT YOGURT **CHF 5**