

TO START/TO SHARE

🥬 VEGGIE SUSHI ROLL 5.95

(: Happy fish :)

Rice roll, root vegetables, lettuce, tofu,
pickled ginger and wasabi

🥬 FRESH SPRING ROLL 5.95

Rice paper roll, root vegetables,
lemonharissa noodles, tofu and cucumber

🥬 SUPER SEED AVOCADO 5.95

served with small salad and aioli dressing
(not always available)

SEAWEED TARTARE 5.95

with wakame and kombu, served with
gluten-free crackers

SIDE SALAD 4.95

Salad mix, root vegetables, hummus
and dressing of your choice

HUMMUS & CO 4.95

Assortment of carrot, redbeet & potato hummus
served with gluten-free crackers

🥬 MEZZE 14.95

Veggie sushi roll, assortment of hummus,
Moroccan carrots and Greek olives
served with gluten-free crackers

LUNCH MENU 15.95

A large bowl, a starter or dessert
with a soft drink (max. 3.50)

FULL THERAPY 20/pers

(Minimum 2 pers.)

Mezze plater, assorted bowls to share
and a dessert

LARGE BOWLS

🌿 PASTA AL MAFIOSI 10.95

Whole wheat pasta with soylognese sauce,
fresh herbs, green olive oil and gomasio

SPICY CHILI SIN CARNE 10.95

Chili served with brown rice and quinoa,
mixed beans, turmeric onions and sour cream

MAGIC MISO SOUP 10.95

White miso broth, gluten-free noodles,
with steamed greens, kimchi, root veggies,
tofu and seaweed

🥬 TIBETAN MAMA 11.95

Coconut curry sauce with
brown rice, steamed vegetables and Gentse kimchi

🥬 JEFF 11.95

Miso mushroom sauce with cooked potato,
raw salad and aioli dressing

VEGETABLE TAJINE 11.95

Moroccan spiced vegetable stew
with quinoa and potatoes &
lemonharissa

BOTANICAL SALAD 11.95

Salad mix, assortment of raw vegetables,
two vegetable spreads of your choice
and dressing

KIDDY BOWL 4.95

Small version of our bowls for your little ones

EXTRA'S / PREMIUM

Super seed avocado	2.95
Free-range tofu	1.50
Seaweed tartare	1.50

Hummus	1.00
Base/topping/crackers	1.00
Sauce	2.50

🥬 CONTAINS NUTS

🌿 CONTAINS GLUTEN

MAKE YOUR BOWL

CHOOSE YOUR BASE 12.95

Whole grain rice
Whole wheat pasta 🌿
Cooked potatoes
Belgian quinoa
Salad Mix

PICK A SAUCE

Coconut curry peanut butter sauce
Soylognese
Spicy chili sin carne
Miso mushroom
Morrocan stew

ADD 2 GARNISHES

Steamed greens
Mixed beans
Gentse kimchi
Turmeric onions
Root vegetables
Onion marmelade
Red sauerkraut
Green peas
Hijiki
Fresh herbs

TOP IT OFF

Cashew ginger 🥬
Lemon harissa
Saffron aioli 🥬
Green olive oil
Sour cream