

# Le Botaniste

— FOOD & WINE BAR —  
PLANT-BASED ORGANIC

## BOWLS

### TIBETAN MAMA

*brown rice - coconut pb curry sauce -  
steamed greens - kimchi*

### PASTA BOLO

*quinoa fusilli - bolognese sauce - herbal oil -  
superseed mix*


### SPICY CHILI SIN CARNE

*brown rice - 3 beans - quinoa - chili sin carne -  
sour cream - turmeric onions*

### VEGETABLE TAJINE

*quinoa - Moroccan stew - onion marmelade -  
lemon harissa*

### BOTANICAL SALAD

*salad mix - quinoa - superseed avocado -  
root veggies -  saffron aioli*

### SEASONAL SPECIAL

*ask us about our new prescriptions*

## FORMULAS

**COCKTAIL PARTY** ..... 15,00 /person  
*assortement of spreads and dips, served with gluten-free crackers, veggies sticks  
and signature veggie sushis roll, two soft drinks per person.*

**BOTANICAL LUNCH** ..... 17,50 /person  
*your choice of a bowl served with a side salad and two soft soft drinks per person.*

**FULL THERAPY** ..... 25,00 /person  
*your choice of a start, a small bowl and a dessert, two soft drinks per person*

### ADD ON

SOUP OF THE DAY + 3,50    SUPERSEED AVOCADO + 5,00    SPRING ROLL + 6,00

ORGANIC HOUSE WINE (2 GLASSES PER PERSON) + 8,50

RESERVE NATURAL WINE (2 GLASSES PER PERSON) + 12,50

NATURAL FRIZZANTE (PER GLASS) + 6,00



*Please inform us about your allergies*

 CONTAINS NUTS

 CONTAINS PEANUTS