	Day 1	Day 2	Day 3	Day 4
8am Rise & shine	GREEN SUPERFOOD SMOOTHIE with spirulina & hempseeds	THICK & NOURISHING JUICE with chia seeds	ACAI SMOOTHIE with forest fruits, mint, coconutwater & flaxseeds	LIVER CLEANSE JUICE with greens, lemon & parsley
11am Strengthen	CHIAPUDDING with mango, homemade raw cashew mylk, fresh fruit and probiotics	RAWNOLA with homemade raw cashew mylk and probiotics	KEY LIME MOUSSE topped with blueberries and coconutflakes	RAW FLATBREAD with home made cashew cheeze & microgreens
1pm Feast	NICOISE SALAD greens, homemade raw vegan tuna pate, kalamata olives, capers, dill and cherry tomatoes with a maple-musterd dressing	RAINBOW SALAD greens, seasonal fruits, dates, nuts & seeds with a balsamic vinegar dressing	TACO SALAD greens, veggies, home made raw vegan taco mince, pickeled red onion and a cashew-chipotle dressing	NOODLE SALAD kelpnoodles, veggies, sea asparagus, mango, black sesame, Thai basil and a tamari-ginger dressing
4pm Boost	BEET BOOST JUICE with apple, beet and ginger	LEMON GINGER ELIXER, with black pepper & agave	BEET BOOST JUICE with apple, beet and ginger	LEMON GINGER ELIXER, with black pepper & agave
6pm nourish	ZUCHINNI SPAGHETTI with raw pesto sauce, microgreens and superfoods	RAW PAD THAI with kelpnoodles, sprouts, raw peanuts, microgreens and superfood	RAW SUSHI ROLLS with veggies, avocado and a tamari-tahini dip	KALE SALAD massaged kale, dried tomatoes, olves, bell pepper, pumkinseeds and a tahini dressing
After dinner Self love	Raw chocolate bar and a herbal tea kit	Dried fruit candy and a herbal tea kit	Raw chocolate bar and a herbal tea kit	Dried fruit candy and a herbal tea kit
8 pm Heal	KOMBUCHA raw & organic with beneficial probiotics	KOMBUCHA raw & organic with beneficial probiotics	KOMBUCHA raw & organic with beneficial probiotics	KOMBUCHA raw & organic with beneficial probiotics