

Phase 3 — Balance

Finding your harmony again — nervous system, sleep, oxidative balance: magnesium, tryptophan, fermented foods



We steady the ground: the nervous system (magnesium), sleep (foods that provide tryptophan, a little complex carbohydrate in the evening) and balance in the face of oxidative stress. Go easy on stimulants at the end of the day. Rotate the menu across the 4 weeks.

No time or no appetite for cooking? Part 2 of this booklet — “Eating well without cooking” — gives you the back-up pantry, the express meals (5 minutes, no cooking) and the slip-up survival guide. It starts right after the shopping guide.

— The week menu

DAY	MORNING	LUNCH	SNACK	EVENING
Mon	1 egg, avocado, pumpkin seeds	Turkey, quinoa, spinach, olive oil	Dark chocolate $\geq 70\%$ + almonds	Creamy broccoli-spinach soup + sweet potato
Tue	Buckwheat porridge, almond milk, walnuts, blueberries	Salmon, brown rice, green beans	Plant yoghurt + pumpkin seeds	Chickpea soup + green vegetables
Wed	Plant yoghurt, quinoa flakes, hazelnuts, pear	Chicken, lentils, beetroot, salad	Apple + almond butter	Omelette + vegetables + steamed sweet potato
Thu	1 scrambled egg, spinach, buckwheat pancake	Mackerel, quinoa, courgettes, garlic	Dark chocolate + Brazil nuts	Mild vegetable curry + brown rice
Fri	Quinoa porridge, coconut milk, flaxseed, berries	Turkey, sweet potato, broccoli	Almonds + a square of dark chocolate	Creamy squash soup + poached egg
Sat	Herb omelette, avocado, seeds	Sardines, brown rice, spinach, lemon	Plant yoghurt + walnuts	Red lentil soup + vegetables
Sun	Buckwheat pancakes, berries	Roast chicken, sweet potato mash, green salad	Pear + hazelnuts	Quinoa bowl, roasted vegetables, chickpeas

Chrono tip: keep regular mealtimes, with a few hours between meals; in the evening, go easy on the starches.

Interchangeable fish: sardine, mackerel, herring, salmon, sea bream, sole — avoid tuna and large predators (heavy metals).

— The swap bank — build your own variety

The weekly menu is your framework. Here are dozens of interchangeable options, all in line with the rules of the programme: pick, swap and vary with your cravings and the season.

Breakfasts

- 1 egg + avocado + pumpkin seeds
- Buckwheat porridge, almond milk, walnuts, blueberries
- Plant yoghurt, quinoa flakes, hazelnuts, pear
- 1 scrambled egg + spinach + buckwheat pancake
- Chia pudding with coconut milk + almonds + berries
- Herb omelette + avocado + seeds

Lunches

- Turkey + quinoa + spinach + olive oil
- Mackerel + brown rice + green beans
- Chicken + lentils + beetroot + salad
- Mackerel + quinoa + courgettes + garlic
- Turkey + sweet potato + broccoli
- Sardines + brown rice + spinach + lemon
- Roast chicken + sweet potato mash + green salad
- Quinoa bowl + roasted vegetables + chickpeas

Dinners (light)

- Creamy broccoli-spinach soup + sweet potato
- Chickpea soup + green vegetables
- Omelette + vegetables + steamed sweet potato
- Mild vegetable curry + brown rice (gentle carbs in the evening)
- Creamy squash soup + poached egg
- Red lentil soup + vegetables
- Mild lentil dhal + rice
- Quinoa bowl + roasted vegetables + chickpeas

Snacks

- Dark chocolate $\geq 70\%$ + almonds
- Plant yoghurt + pumpkin seeds
- Apple + almond butter
- Brazil nuts + a square of dark chocolate
- Pear + hazelnuts
- A herbal tea + a few nuts and seeds
- MiaM chocolate bar (a healthy alternative, worth keeping on you)

— Foods to discover in this phase

- **Pumpkin seeds & nuts (almond, walnut)** — rich in magnesium, a key mineral for the nervous system.
- **Buckwheat** — a gluten-free pseudo-cereal and a source of magnesium.
- **Dark chocolate ≥70%** — rich in magnesium, in moderation.
- **Sources of tryptophan (turkey, eggs, chickpeas)** — the building blocks of sleep.
- **Evening herbal teas (verbena, chamomile, lemon balm)** — a wind-down ritual.

— Winning pairings

Pairing foods well means absorbing them better:

- **Tryptophan + a little complex carbohydrate in the evening:** helps you unwind and drift off.
- **Magnesium + vitamin B6 (fish, nuts and seeds):** B6 supports the way your body uses magnesium.
- **Green vegetables + raw oil:** magnesium and fat-soluble vitamins together.
- **Coffee and tea after 4 pm:** keep them to a minimum, to protect your sleep.

— Les aliments à éviter

Applies throughout the programme:

- **Banana & kiwi:** often picked before they are ripe and ripened artificially, with a pesticide load. Swap them for seasonal fruit picked ripe (apple, pear, berries, citrus, plum, grapes).
- **Cow's milk & dairy:** excluded. Go for plant milks (almond, coconut, rice, hazelnut); sheep's or goat's only as an option, if you have no other choice.
- **Wheat, gluten & oats:** to be avoided (oats contain gluten). Go for buckwheat, quinoa, brown rice, sweet potato and pulses (and, if you eat bread, einkorn sourdough or gluten-free).
- **Added sugars & ultra-processed foods:** off the table. To sweeten: cinnamon or a little xylitol (in moderation). Otherwise, sweetness comes from seasonal fruit and dark chocolate $\geq 70\%$.

— Good to know — preparation & choices

- **Eggs:** one fresh egg a day — no more.
- **Almonds:** choose blanched ones (skins removed).
- **Pepper:** white rather than black.
- **Flaxseed:** grind it just before eating, so you absorb it properly.
- **High-heat cooking:** goose or duck fat (high smoke point) rather than butter or olive oil; keep olive oil for raw dressings.
- **Milks & yoghurts:** go for plant-based (almond, coconut, rice, hazelnut); sheep's or goat's only as an option, if you have no other choice.
- **To sweeten:** cinnamon or a little xylitol; never added sugar.
- **Grains:** gluten-free (buckwheat, quinoa, rice) — avoid oats and wheat.

— Shopping guide & tips

- **Where to shop:** nuts and seeds in bulk, dark chocolate $\geq 70\%$, dried herbs for infusions, pulses.
- **How to choose:** plain nuts and seeds (unsalted, unroasted), chocolate with a high cocoa content.
- **Budget & organisation:** seeds and nuts by weight, evening soups and creamy soups made in batches.
- **Hydration:** water during the day, soothing infusions in the evening.



Keep in mind — This booklet is a source of inspiration, not a medical diet: adapt the dishes to your tastes, your appetite and any allergies or intolerances. If you have a health condition or are on medication, ask a healthcare professional for advice.

PART 2 · CURE VITA — EATING WELL WITHOUT COOKING

The express option

for the days when you have neither the time nor the inclination to cook



Some people will enjoy cooking — for them, the menu booklets are enough. For everyone else (snowed under, at work, no prep done the night before), here is the express option. The principle is simple: you don't need to cook, just to assemble. Keep your booklets for the “cooking” days, keep this guide for all the others — and above all, never feel guilty: the best meal is the one you can actually stick to.

— 1. The back-up pantry (and fridge)

With these basics always in stock, a decent meal is five minutes away — and you are never “forced” into junk food.

- **Tinned fish:** sardines, mackerel, herring (in spring water or in olive oil); salmon and white fish (sea bream, sole) fresh or frozen — avoid tuna, too heavily loaded with heavy metals.
- **Pulses in jars:** chickpeas, lentils, beans (already cooked, ready to use).
- **Fresh:** eggs (1 fresh egg a day), avocados, pre-washed salads, hummus, cherry tomatoes, carrots, plant cheese (or sheep's/goat's as an option).
- **Pantry:** buckwheat pancakes, pouches of pre-cooked quinoa/brown rice, nuts (blanched almonds), almond butter, olive oil (for raw dressings), goose or duck fat (for high-heat cooking), olives, dark chocolate $\geq 70\%$.
- **Freezer:** plain vegetables, berries, plain fish fillets, herbs.
- **Bread back-up:** einkorn sourdough bread, sliced and frozen, ready for the toaster.

— 2. The express repertoire — 5 minutes, no cooking

Assembly meals, no pan required:

- Sardine or mackerel bowl + chickpeas + tomatoes + olive oil + lemon
- Pre-washed salad + 1 hard-boiled egg + seeds + avocado
- Buckwheat wrap + hummus + raw veg + smoked salmon
- Rotisserie chicken (shop-bought) + raw veg + hummus
- Pre-cooked quinoa bowl + pulses + vegetables + olive oil
- Buckwheat pancake or sourdough toast + smashed avocado + hard-boiled egg + seeds
- Mackerel + cooked beetroot (vacuum-packed) + rocket + walnuts
- Lentil bowl (from the jar) + plant cheese + tomatoes + parsley
- **“Nibbles-for-dinner” plate:** raw veg + hummus + 1 hard-boiled egg + nuts
- Soup (a good-quality carton, no added sugar) + hard-boiled egg + seeds

— 3. The lunchbox that travels (at the office, no microwave)

Cold means no reheating — and it travels better. Three bases that hold up all morning:

- **Bento 1:** quinoa + chickpeas + crunchy vegetables + plant cheese + dressing on the side.
- **Bento 2:** brown rice salad + mackerel + raw veg + olives.
- **Bento 3:** buckwheat wraps + chicken + raw veg + hummus.

Tips: keep the dressing on the side (nothing goes soggy), add a piece of fruit and a handful of nuts for your snack, and simply double last night's dinner to take with you the next day.



— 4. Sunday prep in one hour

Not expert batch cooking — a mini-ritual that covers the week:

- **Step 1:** a big pan of quinoa or brown rice.
- **Step 2:** a tray of roasted vegetables in the oven (while the rest cooks).
- **Step 3:** hard-boiled eggs (1 a day, so around 6 for the week).
- **Step 4:** 2 homemade dressings or sauces.

The result: 3 to 4 “assemble-and-go” lunches ready for the week. Round them out with a quick protein (tinned fish, rotisserie chicken). One hour invested on Sunday = five lunchtimes saved.



— 5. The slip-up survival guide — when you eat out

Let's stop pretending nobody ever eats out. The principle: no guilt, you make the least bad choice, and you stay on the programme.

At the bakery

- A wrap (buckwheat pancake or tortilla) filled with protein + raw veg, rather than a white-bread sandwich, a pastry or a pizza.
- Go easy on shop-bought sauces; a piece of fruit alongside if you can.

At the supermarket (your best ally)

- **In 2 minutes:** a ready-made salad + a tin of sardines or mackerel + a piece of fruit + some nuts.
- **Or:** 1 hard-boiled egg + raw veg + hummus. Decent, quick, no cooking.

At the deli counter / quick-service restaurant

- A bowl or poke without a sweet sauce, a salad with protein, dishes built on vegetables and protein.
- Avoid fried food and sweet sauces; water rather than a fizzy drink.

At the fast-food counter (Dagobert, pizza, chips, McDo, Quick...) — the least bad choices

- **The rule:** cut back on sugar, fried food and fizzy drinks, add vegetables and protein, drink water.
- **Wrap or sandwich:** go for the wrap; if it's a sandwich (a Dagobert, say), protein + raw veg, the least white bread you can find, easy on the sauce.
- **Burger:** a plain burger without a sweet sauce rather than an XL meal; skip the chips-and-fizzy-drink duo.
- **Pizza:** thin crust, tomato base + vegetables; one slice with a salad rather than the whole pizza.
- **Always:** go for a salad with protein if there is one, and water instead of a fizzy drink.

The golden rule: an occasional slip-up doesn't undo the programme. You don't stop — you simply put things right at the next meal.

— 6. Back-up snacks (to head off the cravings)

The 4pm craving is dealt with in the morning. Always keep something on you to see you through:

- A handful of nuts (blanched almonds, walnuts, hazelnuts).
- A piece of seasonal fruit (apple, pear, citrus...).
- One or two squares of dark chocolate $\geq 70\%$.
- A MiaM chocolate bar — an excellent healthy alternative to keep on you.

With that in your bag, the vending machine and the bakery on the corner stop being an option.

Worth keeping in mind — This guide is an option for the busy days. Every choice here follows the rules of the programme: no banana or kiwi, no cow's milk (plant milks preferred), no gluten or oats, dark chocolate $\geq 70\%$, cinnamon or xylitol to sweeten. This is not a medical diet: adapt it to your tastes and your constraints, and if you have a health condition or are on medication, ask a professional for advice.
