

L'açaï bowl comme à Rio !

# açaï & you

## Limited editions

### Sweet



#### SPRING BOWL

Acai cream base rich in antioxidants, strawberries, banana, homemade crunchy granola, homemade peanut butter, mixed seeds (chia squash, goji berries).

*Included in brunch.*

**S**

**10€**

**M**

**12€**

**L**

**15€**

#### PIMP YOUR BOWL WITH :

Homemade almond cream : +2,5€

## Salty

#### MISO GRILLED CHEESE

Brioche bread, grilled candied tomatoes, smashed eggplant with white miso and chives, onions and cheddar.

*+3€ on menu.*

**14€**

## Snacks

#### PISTACHIO BALLS x2

Homemade pure pistachio cream and crispy angel hair coated in milk chocolate.\*

**5€**

Heard about it ?



VEGAN



GLUTEN FREE

Prix nets en euros (€), TVA et service inclus.  
Net prices in euros (€) VAT et service included.

\*may contain traces of peanuts

## Super Smoothies



30cl

42cl

**JUST AÇAÏ** 4,90€ 6,90€  
Açaï & banana.

**THANK YOU BERRY MUCH** 4,90€ 6,90€  
Strawberry, banana & oat milk.

**PINKY BLENDER** 5,40€ 7,40€  
Dragon fruit, litchie & agave syrup.

**PASSIONÉMANGUE** 5,40€ 7,40€  
Mango pulp, passion fruit, chia graines.

**RIO VIBES** 5,40€ 7,40€  
Strawberries, pineapple, mint & lime.

**SQUEEZED ORANGE JUICE** 4.5€ 6.5€

## Iced Specials

42cl

**ICED MANGO MATCHA - 6€**  
Mango puree, fresh milk, ice cubes and matcha.

## Fresh & eco-friendly

**LEMONAID - 4€**  
Lime, passion or Ginger

**CHARITEA - 4€**  
Green, black or Red Rooibos.

**COCONUT WATER - 4€**

## Hot & cocooning

La main noire

**ONCTUOUS  
HOT CHOCOLATE - 5,20€**

**CHAÏ LATTÉ - 5,20€**  
Spiced indian tea infused in textured milk.

**MATCHA LATTÉ - 5,20€**  
Japanese tea infused in textured milk.

**GOLDEN LATTÉ - 5,20€**  
Turmeric, ginger, pepper & cinnamon infused in textured milk.

**PEA FLOWER LATTÉ - 5,20€**  
Blue indonesian flower with ginger infused in textured milk with coconut sugar.

**PEANUT BUTTER LATTE - 5,50€**  
Espresso shot, frothed milk with homemade peanut butter.

**COFFEE LATTÉ - 4,20€**  
Double shots espresso with textured milk.

**CAPPUCCINO - 3,70€**  
Single shot espresso with textured milk.

**EXPRESSO - 2€**

**ALLONGÉ - 2,50€**

**DOUBLE EXPRESSO - 3€**

**AMERICANO - 3€**

**TEA DAMMANN FRÈRES - 3,50€**  
Green Mint, Miss Dammann (peach, gingembre, passion) or Carcadet provence (hibiscus, apricot, peach).

Make it iced ! : + 0,50€  
Oat milk : + 0,50€  
Extra large 42 cl (To go only) : + 1,50€

L'açaï bowl comme à Rio !  
**acaï & you**  
ENGLISH

# Açaï bowls

SIZES : **M** +2€ **L** +5€

## BOWL SALTED CARAMEL CASHEW - 12€

Acai cream base full of antioxidants, roasted cashews, salted butter caramel, blueberries, banana, homemade crunchy granola with nuts, almonds, goji berries and pumpkin seeds\*\*, homemade peanut butter.  
+1,5€ with brunch

## SUPER BOWL RASPBERRIES - 10,50€

Acai cream base full of antioxidants, banana, raspberries, homemade crunchy granola with nuts, almonds, goji berries and pumpkin seeds\*\*, homemade peanut butter.  
+0,5€ with brunch

## BERRY BOWL - 10€

Acai cream base full of antioxidants, banana, blueberries, homemade almond & walnut granola, homemade crunchy granola with nuts, almonds, goji berries and pumpkin seeds\*\*, homemade peanut butter.  
Included in our brunch

## MANGO BOWL - 10€

Acai cream base full of antioxidants, banana, mango, homemade crunchy granola with nuts, almonds, goji berries and pumpkin seeds\*\*, homemade peanut butter.  
Included in our brunch

### EXTRA PLEASURE

Fresh fruits, homemade granola, homemade peanut butter : +1€  
Grated coconut, coconut chips, banana chips, mix of grains : +1€

Homemade Peanut  
Cookie dough : +2€  
Homemade almond cream : +2,5€  
Maple syrup : +1,5€

## Must by Açaï & You

CREAMY HOMEMADE PEANUT BUTTER - 300G  
7,90€

ROASTED ALMOND CREAM - 280G  
13€

ORGANIC AÇAÏ PULP - 380G  
9,50€

CRUNCHY HOMEMADE GRANOLA - 300G  
9,90€

MUG  
(-5% OFF ON ALL DRINKS TO GO)  
8€

TOTEBAG 100% COTON  
8€

COCONUT BOWL ECO FRIENDLY  
8€

## Homemade cakes & snacks

### PEANUT BUTTER TOAST - 7,50€

Generous fresh toasted bread, homemade peanut butter, banana, blueberries or raspberries, chia grains

### BANANA BREAD\*\* - 4€

Cinnamon-flavored banana cake, dark chocolate pieces and tender dates (naturally sweet)

### SUPER JUICY DATES X2 - 4,20€

Madjool dates stuffed with our peanut butter and coated with dark chocolate and pralines

### ENERGY BALLS X2 - 4€

Grated coconut flavorfully mixed in our peanut butter and coated with dark chocolate & pralines

## Menu Breakie

ONLY WEEKDAYS  
(NOT ON PUBLIC HOLIDAYS)

HOMEMADE SNACK  
Banana bread

+  
AÇAÏ BOWL SMALL  
(Açaï, banana, granola & homemade peanut butter)

+  
CHOICE OF DRINK  
(Smoothie 300mL or fresh drink or hot drink < 5,2€)

16€

## Menu Açaïmood

ONLY WEEKDAYS  
(NOT ON PUBLIC HOLIDAYS)

CHOICE OF MAIN  
(Protein +3€)  
(Classy Toast in Extra)

+  
AÇAÏ BOWL SMALL  
(Açaï, banana, homemade granola & peanut butter)  
(Extras +1€)

+  
INFUSED FRUITY WATER OF THE DAY

17,90€

## Brunch Coloré

ALL DAY & ALL WEEK

CHOICE OF GOURMET TOAST  
(Classy Toast in Extra)

+  
AÇAÏ BOWL MEDIUM  
(Super Bowl is extra +1€)

+  
CHOICE OF DRINK  
(Smoothie 300mL or fresh drink or hot drink)  
(Extra +1€ for drinks > 5,2€)

25,50€

## Bowls & Salad

### BAHIA BOWL VEGAN - 11€

Vinegared rice, avocado, radish, mango, red cabbage, edamame, cucumber, seaweed wakame, beet sprouts, black and white sesame, crispy onions.  
*Included in our menu.*

### BAHIA BOWL PROTEIN\* - 14€

Fresh marinated salmon, vinegared rice, sliced avocado, radish, mango, red cabbage, edamame, cucumber, seaweed wakame, black and white sesame, beet sprout & crispy onions.  
*+3€ in our menu.*

### SAMBA BOWL PROTEIN\* - 14€

Fresh marinated salmon, vinegared rice, avocado, mango, edamame, red marinated pepper, black and white sesame & crispy onions.  
*+3€ in our menu.*

### CURRY BOWL - 14€

Coconut rice base, vegetable strips marinated in red curry, coconut cream and peanut butter, avocado, cucumber, pineapple, marinated peppers, fried onions and grated coconut.  
*+3€ in our menu.*

Sauce of your choice : Soja Ginger (salty)  
ou Sweety Lime (soya sweet with lime)

\* Make it vegan with our chicken style soya strips !

For a gluten-free version, ask for the onion-free and soy sauce-free option!

## Tasty toasts

### CLASSY TOAST

#### GUAC BURRATA & SALAD - 15,50€

Generous toasted fresh bread "campagne", homemade lightly spiced guacamole, dried tomatoes, walnuts, pomegranate, creamy burrata 125g, crispy onions.  
*+4,50€ in our menu.*

### TOAST HOMEMADE GUACAMOLE & SALAD - 11€

Generous toasted fresh bread "campagne", homemade lightly spiced guacamole, black and white sesame, cherry tomatoes, pomegranate, radish & crispy onions.  
*Included in our menu.*

### TOAST CREAM CHEESE AVOCAT & SALAD - 11€

Generous toasted fresh bread "campagne", cream cheese, sliced avocado, black and white sesame, cucumber, beet sprouts, radish, crispy onions  
*Included in our menu.*

### EXTRA PLEASURE

Runny boiled egg : +3,50€  
Burrata 125g : +4€

Smoked salmon: +3,50€



Net prices in euros (€) VAT et service included.

\*\*Can contain traces of arachides and nuts.

The complete list of the allergens is available, you can ask the Açaï Team.  
Drinking water available.