

L'açai 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€

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 Acai Team.
Drinking water available.

L'açaï bowl comme à Rio !
acai & you
ENGLISH

Açaí 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 Açaí & You

CREAMY HOMEMADE PEANUT BUTTER - 300G
7,90€

ROASTED ALMOND CREAM - 280G
13€

ORGANIC AÇAÍ 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

THE VERY PURPLE DONUT - 5,50€

Fluffy purple Donut stuffed with our homemade acai and lemon zest jelly. Glazed with peanut butter and topped with caramelized peanuts.

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€

Madjoor 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



VEGAN



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Menu Breakie

ONLY WEEKDAYS
(NOT ON PUBLIC HOLIDAYS)

HOMEMADE SNACK
Banana bread

+
AÇAÍ BOWL SMALL
(Açaí, banana, granola & homemade peanut butter)

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

16€

Menu Açaí mood

ONLY WEEKDAYS
(NOT ON PUBLIC HOLIDAYS)

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

+
AÇAÍ BOWL SMALL
(Açaí, 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)

+
AÇAÍ 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.

Sauces of your choice : Soja Ginger (salty) or 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.

THE PURPLE DONUT

SALMON, EGGS AND AVOCADO- 15,50€

Donut by The French Donut, cream cheese, smoked salmon, soft boiled runny egg, avocado, paprika, crispy onions, chive. Served with mapple sirup and salad.
+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€