

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 Açaï & banana.	4,90€	6,90€
THANK YOU BERRY MUCH Strawberry, banana & oat milk.	4,90€	6,90€
PINKY BLENDER Dragon fruit, litchie & agave syrup.	5,40€	7,40€
PASSIONÉMANGUE Mango pulp, passion fruit, chia graines.	5,40€	7,40€
RIO VIBES Strawberries, pineapple, mint & lime.	5,40€	7,40€
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

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

CREAMY FLUFFY WAFFLE - 11,50€

Fluffy Waffle,
acai cream, peanut butter, red fruits, mapple sirup
& coconut

PEANUT BUTTER TOAST - 7,50€

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

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 cotated with dark chocolate & pralines



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.

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 & pea-
nut 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.

Sauce 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!

Toasts & Waffle

CLASSY WAFFLE & SALAD - 15€

Fluffy Waffle, homemade pinky humous, smoked
salmon slices, runny boiled egg, homemade
golden passion parika sauce, crispy onions.
+4,€ in our menu.

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.

CLASSY TOAST PINKY HUMUS & SALAD - 12€

Generous toasted fresh bread "campagne",
homemade hummus, sliced avocado,
pomegranate, feta cheese, dried tomatoes,
pumkins seeds, crispy onions. (+feta option)
+1€ 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.

EXTRA PLEASURE

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

Smoked salmon: +3,50€