

L'acaï bowl comme à Rio !

acaï & you

Limited editions

Sweet



WINTER BOWL

Acai cream base full of antioxidants, kiwi, grenade, banana, homemade crunchy granola, homemade peanut butter and a mix of grains (chia, pumpkin, goji baie).

+1,50€ in brunch

S

11,5€

M

13,5€

L

16,5€

The extra of the moment, to spice up your favorite bowl!

Almond and Hazelnut praliné : 2€

Salty



HOT BOWL CURRY COCO

Coconut rice base, vegetable strips marinated in red curry, coconut cream and peanut butter, avocado, cucumber, pineapple, marinated peppers, fried onions and grated coconut.

FARMER BOWL

Gnocchi base, veggie nuggets, spinach, marinated chickpeas, feta, eggplant caviar, soft-boiled egg, pumpkin seeds and pomegranate.

14€

+3€ in menu

Drink

SANTA LATTE

Espresso shot, frothed milk and gingerbread syrup

5,5€



VEGAN



GLUTEN FREE

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

Super Smoothies



30cl

42cl

BANANA BREAD

5,40€ 7,40€

All the taste of our famous Banana Bread into a smoothie ! Oat milk, banana, dates, chocolate and a touch of cinnamon.

JUST AÇAÏ

4,90€ 6,90€

Açaï & banana.

THANK YOU BERRY MUCH

4,90€ 6,90€

Strawberry, banana & oat milk.

CREAMY AVOCADO

4,90€ 6,90€

Avocado, dates & oatmilk.

PINKY BLENDER

5,40€ 7,40€

Dragon fruit, litchie & agave syrup.

PASSIONÉMANGUE

5,40€ 7,40€

Mango pulp, passion fruit, chia graines.

I'M IN LOVE WITH THE COCO

5,40€ 7,40€

Coco cream, oat milk, grated coconut, lime, agave sirup and cinnamon.

SUPER CHOCO PROTEINE

5,40€ 7,40€

Cocoa, dates, oats, homemade peanut butter, banana and oat milk.

ANTI-BLUES

5,40€ 7,40€

Spiruline, pineapple, cucumber, spinach, lime juice & agave.

RIO VIBES

5,40€ 7,40€

Strawberries, pineapple, mint & lime.

SQUEEZED ORANGE JUICE

4€ 6€

Fresh & eco-friendly

LEMONAID - 4€

Lime, passion or Ginger

CHARITEA - 4€

Green, black or Red Rooibos.

COCONUT WATER - 4€

acaianyoud.fr Wifi : feellikerio

Hot & cocooning

La main noire

HOT CHOCOLATE by AY - 5,20€

Acai with natural taste of chocolate, cacao and textured milk.

CHAÏ LATTÉ - 5,20€

Spiced indian tea infused in textured milk.

MATCHA LATTÉ - 5,20€

Japanese tea infused in textured milk.

CHARCOAL LATTÉ - 5,20€

Vegetal charcoal infused in textured milk with coconut sugar.

GOLDEN LATTÉ - 5,20€

Tumeric, ginger, pepper & cinnamon infused in textured milk.

PEA FLOWER LATTÉ - 5,20€

Blue indonesian flower with ginger infused in textured milk with coconut sugar.

TEA DAMMANN FRÈRES - 3,50€

Green Mint, Miss Dammann (peach, gingembre, passionn) or Carcadet provence (hibiscus, apricot, peach).

CAPPUCCINO - 3,70€

Single shot espresso with textured milk.

COFFEE LATTÉ - 4,20€

Double shots espresso with textured milk.

ESPRESSO - 2€

ALLONGÉ - 2,50€

DOUBLE ESPRESSO - 3€

AMERICANO - 3€

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

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

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

Açaï bowls

SIZES : **M** +2€ **L** +5€

SALTED CARAMEL BOWL - 11,50€

Acai cream base full of antioxidants, roasted cashews, salted butter caramel, blueberries, banana, homemade crunchy granola, homemade peanut butter and a mix of grains (chia, pumpkin, goji baie).
+1,5€ with brunch

SUPER BOWL RASPBERRIES - 10,50€

Acai cream base full of antioxidants, banana, raspberries, homemade almond & walnut granola, homemade peanut butter and a mix of grains (chia, pumpkins, goji baie).
+0,5€ with brunch

BERRY BOWL - 10€

Acai cream base full of antioxidants, banana, blueberries, homemade almond & walnut granola, 9,5 homemade peanut butter and a mix of grains (chia, pumpkins, goji baie).
Included in our brunch

MANGO BOWL - 10€

Acai cream base full of antioxidants, banana, mango, homemade almond & walnut granola, homemade peanut butter and a mix of grains (chia, pumpkins, goji baie).
Included in our brunch

EXTRA PLEASURE

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

Cookie dough : +2€

Must by Açaï & You

CREAMY HOMEMADE PEANUT BUTTER - 300G
7,90€

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

 VEGAN

 GLUTEN FREE

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

Menu Breakie

FOR BREAKFAST AND SNACK

HOMEMADE SNACK

Banana bread

+

AÇAÏ BOWL SMALL

(Açaï, banana, granola & homemade peanut butter)

+

CHOICE OF DRINK

(Smoothie 300ml or fresh drink or hot drink)

16€

Menu Açaimood

ONLY WEEKDAYS

CHOICE OF MAIN

(Protein +3€)

(Classy Toast in Extra)

+

AÇAÏ BOWL SMALL

(Açaï, banana, homemade granola & peanut butter)

(Extras +1€)

+

DETOX 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)

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.

(TO SHARE) BURRATA SALAD - 9,80€

Spinach, burrata cheese 125g, tomatoes puree, red marinated pepper, dried tomatoes. Served with toasted bread.

Not included in our menu.

Sauces au choix : Soja Ginger (salty) ou Sweety Lime (soya sweet with lime)

* Make it vegan with our chicken style soya strip

Tasty toasts

CLASSY TOAST GUAC & SALAD - 15,50€

Generous toasted fresh bread "campagne", lightly spiced smashed avocado, dried tomatoes, walnuts, pomegranate, creamy burrata 125g, crispy onions.

+4,50€ in our menu.

CLASSY TOAST HOMEMADE HUMUS & SALAD - 12€

Generous toasted fresh bread "campagne", homemade hummus, sliced avocado, pomegranate, feta cheese, dried tomatoes, pumpkins seeds, crispy onions.

+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.

TOAST CREAM CHEESE AVOCAT & SALAD - 11€

Generous toasted fresh bread "campagne", cream cheese wasabi, 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€
Homemade hummus : +3€
Feta : +3€