

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*



11,5€



13,5€



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.

### 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.

### 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.

### PEANUT BUTTER LATTE - 5,50€

Espresso shot, frothed milk with homemade peanut butter and a touch of caramel.

### COFFEE LATTÉ - 4,20€

Double shots espresso with textured milk.

### CAPPUCCINO - 3,70€

Single shot espresso with textured milk.

### ESPRESSO - 2€

### ALLONGÉ - 2,50€

### DOUBLE ESPRESSO - 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€  
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

### 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€

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.

### THE PURPLE DONUT SALMON, EGGS AND AVOCADO - 15,50€

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