

L'acaï bowl comme à Rio !

acaï & you

Limited editions

Sweety



SPRING BOWL

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

+1,50€ in brunch

S

10€

M

12€

L

15€

PIMP YOUR BOWL WITH :

Homemade almond butter : +2,5€

Drink



RIO VIBES

Smoothie strawberry, mint, pineapple

Regular

5,40€

Large

7,40€

DIRTY CHAÏ

Espresso shot, chaï and frothed milk

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.

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, 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

CREAMY BLACK WAFFLE - 11,50€

Waffle naturally black with activated charcoal, acai cream, peanut butter, red fruits, maple sirup & coconut

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



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.

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 Sweet Lime (soya sweet with lime)

* Make it vegan with our chicken style soya strip

Toasts & Waffle

CLASSY BLACK WAFFLE & SALAD - 15€

Waffle naturally black with activated charcoal, 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.

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€