

L'açaï bowl comme à Rio !

açaï & you

Limited editions

Sweet



CINNAMON APPLE BOWL

Acai cream base rich in antioxidants, caramelized cinnamon apples, banana, homemade crunchy granola, homemade peanut butter, mixed seeds (chia squash, goji berries).

+1€ in brunch.

S

11€

M

13€

L

16€

PIMP YOUR BOWL WITH :

Homemade hazelnut cream : +3€

Salty

GRILLED CHEESE

Brioche bread, grilled candied tomatoes, eggplant caviar, onions and cheddar.

+3€ on menu.

14€

Drinks

ICED MANGO MATCHA

Mango puree, fresh milk, ice cubes and matcha.

6€

DIRTY CHAI

Espresso shot, chai and textured milk.

5.5€

Oat milk : +0,5€



VEGAN



GLUTEN FREE

Prix nets en euros (€), TVA et service inclus.
Net prices in euros (€) VAT et service included.

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€

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€

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acaï & you
ENGLISH

Açaï 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€

Cookie dough : +2€
Homemade almond cream : +2,5€
Maple syrup : +1,5€

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.
**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

+
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
(NOT ON PUBLIC HOLIDAYS)

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

+
AÇAÏ BOWL SMALL
(Açaï, 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)

+
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.

Sauces of your choice : Soja Ginger (salty) or Sweet Lime (soya sweet with lime)

* Make it vegan with our chicken style soya strip

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€