

season

Brunch

LUNDI - SAMEDI
08H30 / 01H00

DIMANCHE
08H30 / 18H00
LA CUISINE FERME À 16H

1 RUE CHARLES FRANÇOIS DUPUIS - 75003 PARIS
www.season-paris.com

TARTINES AVEC CONFITURE SEASON BY CONFITURE PARISIENNE - 5€

Toasted gluten free bread & baguette with butter - strawberry & litchi jam or chocolate spread (Nocciolata)

VIENNOISERIES - 2€

HINALYS - 8€ Matcha brioche, whipped cream matcha & marmelade

GREEN PANCAKES - 11€ Moringa Pancakes, maple syrup, white chocolate mascarpone, blueberries, pecan nuts

PANCAKES D'OLIVER - 11€ Pancakes with maple sirup, crispy bacon, orange blossom cream and pecan nuts

PANCAKES CARAMEL - 11€ Pancakes, banana, minced almonds, home-made almond caramel, coconut & gomasio

BANANA TARTINES - 9€ Toasted gluten free bread with banana whole grain almond puree with raisins or fresh fruits

TARTINES D'AVOCAT AUX ÉPICES - 10€

(WITH POACHED EGGS +2€) Toasted bread (+1€ for gluten free) with mashed avocados, mustard and spices

TARTINES D'AVOCAT AUX ÉPICES, HALLOUMI GRILLÉ & BACON - 12€

(WITH POACHED EGGS +2€) Toasted bread (+1€ for gluten free) with mashed avocados, mustard and spices, gomasio, grilled halloumi, bacon

TARTINES D'AVOCAT AUX ÉPICES & SAUMON - 12€

(WITH POACHED EGGS +2€) Toasted bread (+1€ for gluten free) with mashed avocados, mustard and spices

PEAS TARTINES - 10€ (WITH POACHED EGGS +2€)

Gluten-free bread, mint peas purée, wasabi & philadelphia, radish, basil germ

SALADE DE SAUMON MARINÉ

Marinated salmon, green salad, mango, ginger, pumpkin seeds

SMALL
9€

LARGE
16€

SALADE DE QUINOA WITHOUT / WITH CHICKEN

Mixed salad, trio quinoa, raisins, coriander, red onions, pistachio, avocado, greek yogurt with tahini sauce, marinated chicken with honey and sesame seeds

8€/9€ 14€/16€

RAW SALAD THÁI

Red cabbage, carrot, kale, avocado, edamame, coriander, onions, cashew, poached egg, cucumber, lime & sesame sauce, oyster mushroom

9€ 16€

CALI BREAKFAST - 10€ Red rice with coconut milk, cinnamon, cardamom spice, fruit compote, coconut milk, raisins, sesame

DOUBLE TROUBLE - 10€ 1 avocado toast with spices + 1 small bowl : açai bowl / dear muesli

AÇAÍ BOWL SEASON CLASSIC - 10€

Banana, açai pulp, topping

AÇAÍ BOWL SEASON CHOCOLATE - 10€

Banana, açai pulp, cocoa powder, topping

DEAR MUESLI - 9€

Greek yogurt, fresh fruits + muesli of your choice :

Cool kid - cereals, honey, almonds, poppy & sunflower seeds, sesame - Dried fruit : coconuts, banana, strawberry

Chocolate kiss - oatmeal, coconut sugar, grated coconut, cocoa powder, honey, chocolate chips, almonds, vanilla powder

BAKED AVOCADO - 10€

Avocado, egg, serrano ham, green salad

EGG SANDWICH - 12€ <<NOglu>> Gluten-free bread, fried egg, crispy onions, bacon, tomato and red chilli jam, baby spinach, avocado

SHAKSHUKA WITHOUT / WITH MERGUEZ - 9€/11€

Poached egg in a spicy tomato sauce, coriander, potatoes, red peppers, oriental spices

SEASON BURRITO - 14€ Multi grain wrap, omelette, avocado, green pepper, blackbeans & tomato sauce, greek yogurt with chives, cheddar cheese, salad

LE NAAN - 16€ Homemade naan, satay chicken, philadelphia cream cheese, baby spinach, sweet potato chips

DESSERTS - 8€

BANANA BREAD, mascarpone with coffee & praline

CHEESECAKE, red fruit coulis, raspberry

CHOCOLATE CREAM WITH AVOCADO, date, almond milk, crushed almonds

FRUIT SALAD of the season

CHOCOLATE CAKE & HAZELNUTS gluten-free <<Dounia Silem>> with chopped almonds

SEASON TAKE AWAY

8 rue Dupetit Thouars - 75003 Paris

SEASON LOFT

98 rue de Turenne - 75003 Paris



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ig #seasonparis

wifi : season(wistro) mp : bonjour