

# season

LUNDI - SAMEDI  
08H30 / 01H00

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

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wifi : season(wistro) mp : bonjour

## TARTINES AVEC CONFITURE SEASON BY CONFITURE PARISIENNE - 6€

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

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

**PANCAKES Caramel - 11€** Pancakes, banana, chopped almonds, homemade almond caramel, coconut & gomasio

## GREEN PANCAKES - 11€

Moringa Pancakes, maple syrup, white chocolate mascarpone, blueberries, pecan nuts

**BANANA TARTINE - 9€** Toasted gluten free bread with banana whole grain almond puree with dried raisins

## DOUBLE TROUBLE - 10€

1 avocado toast with spices + 1 small bowl : açai bowl / dear muesli

## TARTINE D'AVOCAT AUX ÉPICES 11€

Toasted bread \* with mashed avocados, mustard and spices

## NOHOLITA'S TOAST - 12€ TARTINES D'AVOCAT AUX ÉPICES & HALLOUMI GRILLÉ

Toasted bread \* with mashed avocados, mustard and spices, gomasio, grilled halloumi

## TARTINE D'AVOCAT AUX ÉPICES & SAUMON - 12€

Toasted bread \*, goat cheese, avocado cream, marinated salmon

## SWEETCORN FRITTERS - 13€

Sweetcorn and sweet potato fritters, coriander and lime, mashed avocados, poached egg, baby spinach

**AVOCADO BÉNÉDICTE - 12 €** Gluten-free bread «No Glu», poached eggs, avocado cream, lemon, curry, old-fashioned mustard & gomasio, hollandaise sauce, mixed salads

**EGG SANDWICH - 13€** «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 BOWL 🍷 - 16€

Cauliflower rice, seasonal vegetables, romanesco, pumpkin, red cabbage, oyster mushrooms & chestnuts, pesto, pistachio & sage

## VEGGIE CLUB - 16€

Country bread, grilled smoked tofu, avocado cream with lemon, curry, mustard & gomasio, beetroot & ricotta hummus, romaine salad, season sweet potato chips

## SIDES

POACHED EGGS - 2€  
BACON - 3€

HALLOUMI - 3€  
SALMON - 3€

CAULIFLOWER RICE - 3€  
SMOKEY TOFU BACON - 3€

\*GLUTEN FREE BREAD : 1€ 🍷 VEGAN

**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, muesli and fresh fruits + your choice

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

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

**SEASON X DEAR MUESLI : Green Beast** - oatmeal, peanuts, sesame, lemon, moringa powder, quinoa, ginger, cinnamon - dried fruits: banana, date

## SALADE DE SAUMON MARINÉ SMALL - 9€ LARGE - 17€

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

## SALADE DE QUINOA WITH CHICKEN SMALL - 9€ LARGE - 17€ WITHOUT CHICKEN SMALL - 8€ LARGE - 15€

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

## RAW SALAD THAÏ SMALL - 9€ LARGE - 17€

Red cabbage, carrot, chinese cabbage, avocado, edamame, coriander, onions, cashew, poached egg, cucumber, lime &

**PEANUT BUTTER NOODLES 🍷 - 17€** Black buckwheat pasta, peanut butter & coriander sauce, seasonal vegetables, coconut milk

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

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

## SEASON SPÉCIAL - 12€

Lunch from Monday to Friday = Dish of the day + An espresso

## DESSERTS SEASON - 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 Sille» with chopped almonds