

season

Brunch

LUNDI - SAMEDI
08H30 / 00H00
THE KITCHEN CLOSSES AT 10.30PM

DIMANCHE
08H30 / 17H00
THE KITCHEN CLOSSES AT 04.00PM

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1 rue Charles François Dupuis -75003 Paris

TARTINES AVEC CONFITURE SEASON BY CONFITURE PARISIENNE - 5€

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

VIENNOISERIES - 2€

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, homemade almond caramel and coconut, gomasio

PANCAKE CLAFOUTIS - 10€

fruits according to the season

DOUBLE TROUBLE - 10€

1 avocado toast with spices + 1 small bowl : açai bowl or 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

WINTER DOUBLE TROUBLE - 10€

1 avocado toast with spices + 1 small bowl of winter soup

AVOCADO BÉNÉDICTE - 12 €

Gluten-free bread <No Glu>, poached eggs, avocado cream, lemon, curry, Whole grain mustard & gomasio, hollandaise sauce, mixed salads

SALADE DE SAUMON MARINÉ

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

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

SMALL
9€

LARGE
17€

8€/9€ 15€/17€

SIDES

POACHED EGG - 2€

BACON - 3€

HALLOUMI -3€

SALMON - 3€

CAULIFLOWER RICE -3€

*GLUTEN FREE BREAD : 1€

🌱 VEGAN

BANANA TARTINES - 9€

Toasted gluten free bread with banana whole grain almond puree with raisins or fresh fruits

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 :

Season Green Beast — oatmeal, peanuts, sesame, lemon, moringa powder, quinoa, ginger, cinnamon - dried fruits: banana, date

Cool kid — cereals, honey, almonds, poppy & sunflower seeds, sesame -

Dried fruit : coconuts, banana, strawberry

EGG SANDWICH - 13€

<<NOGLU>> Gluten-free bread, fried egg, crispy onions, bacon, tomato and red chilli jam, baby spinach, avocado

SWEETCORN FRITTERS - 13€

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

SHAKSHUKA WITHOUT MERGUEZ - 9€ / WITH - 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

MAC & CHEESE 🍷 - 12€

Browned small macaroni, smoked tofu, vegan cheddar cheese and vegan bechamel

DESSERTS - 8€

BANANA BREAD, mascarpone with coffee & praline

CHEESECAKE, red fruit coulis

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

FRUIT SALAD of the season

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



wifi : season(wistro) mp : bonjour



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