

The Manapany menu

SPARKLING WINES	12,5 CL
Charles Heidseick Brut	24€
Crémant Bourgogne, Blanc de Blanc Vitteaut Alberti	14€
ROSÉ WINES	
Côte de Provence, B Création 2023	12€
WHITE WINES	
Côte de Provence, Moment Inattendu 2023	14€
Bourgogne, Petit Chablis, Domaine Jolly & Fils 2023	16€
RED WINES	
Bourgogne, Hautes Côtes de Beaune, Domaine Girard 2022	16€
Bourgogne, Côte de Nuit village, Domaine Gachot Monot 2022	20€
SIGNATURE COCKTAILS	25€
Spiced Suzette Margarita - Chili-infused tequila, Grand Marnier, fresh orange juice	
The Botanist - “The Botanist” gin infused with thyme and rosemary, St-Germain, lime	
Back To The Roots - Dark rum, passion fruit, homemade allspice syrup, lime, egg white	
Charente Spritz - Pineau des Charentes, prosecco, Aperol, sparkling water	
FOR THOSE WHO KNOW	
Ti' Punch - Maison Longueateau white agricole rum	10€
Ti' Punch - Maison Longueateau aged rum	12€
Planteur	16€
THE CLASSICS	20€
Espresso Martini Spritz St-Germain Spritz Margarita Negroni Mojito Bloody Mary Martini Cuba Libre	
MOCKTAILS	12€
Lemonade - Lime, sugar, mint, still water	
Sparkling Lemonade - Lime, sugar, mint, sparkling water	
Homemade Iced Tea - Black tea, lime, sugar syrup	
Mintea - Fresh mint, green tea, lime juice, sugar syrup	
FRUIT JUICES	7€
Orange Grapefruit Mango Pineapple Passion fruit Tomato	
SODAS - 33CL	8€
Coca-Cola Coca-Cola Zero Orangina Sprite	
WATERS - 75CL	13€
Evian Acqua Panna San Pellegrino Bernardo	
TEAS MARIAGE FRÈRES	10€
Fujiyama Green Tea Earl Grey Black Tea Chandernagor Black Tea Chamomile Infusion	
COFFEES	
Espresso Ristretto	5€
Macchiato	7€
Americano Double Espresso Iced Coffee	8€
Cappuccino	9€
Iced Latte	12€

MANAPANY

HOTEL B SIGNATURE

SAINT-BARTH

Brasserie Menu

FOLLOW US



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STARTERS			
	Mahi-Mahi Ceviche <i>Leche de tigre, pineapple, coconut milk, ginger, bell pepper, cucumber, corn, coriander, roasted peanuts</i>	L.F - G.F	26€
	Fish Terrine <i>Mahi Mahi, carrot duo, ginger, dill, sherry vinegar</i>	G.F	22€
	Apulian Burrata <i>Tomatoes, sage pesto, granola, and gazpacho</i>	G.F	28€
	Beef Carpaccio <i>Parmesan shavings, sun-dried tomatoes, capers, pesto, za'atar crumble</i>		25€
	Vitello Tonnato <i>Fresh slides of slow-cooked veal rump, homemade tuna mayonnaise, capers, parmesan, sun-dried tomatoes</i>		24€
	Premium Oysters N°3 * <i>Yves PAPIN, La Tremblade (Charentes Maritimes Marennes-Oléron)</i>		36€
	French Terrine <i>Pork, Cognac (from Maison Epicurien)</i>	L.F - G.F	22€
	Gaspacho Rosso <i>Tomato, watermelon, bell peppers, chili, cucumber, red onions, vinegar, basil</i>	L.F - G.F - Ve	16€
	Pâté en Croûte <i>Poultry, foie gras, porcini mushrooms (from Maison Epicurien)</i>		24€
SALADS			
	SBH Lobster Salad * <i>Tomatoes, chives, avocado, mango, pomegranate, citrus, orange vinaigrette, lime zest</i>	L.F - G.F	70€
	Traditional Caesar Salad <i>Yellow chicken, egg, romaine, bacon, caesar dressing, cherry tomatoes, croutons, parmesan, mint</i>		35€
	Niçoise Salad <i>Yellowfin tuna, mixed salad, tomatoes, cucumber, red bell peppers, green beans, pickled red onions, hard-boiled eggs, Taggiasca olives, anchovies, olive oil</i>	L.F - G.F	36€
CLASSICS			
	Yellowfin Tuna Poke Bowl <i>Quinoa, yellowfin tuna, edamame, wakame, avocado, seasonal fruit, cucumber, radish, roasted peanuts, red cabbage, sesame oil, Sriracha cream</i>	G.F	34€
	Manap Bacon Cheeseburger <i>Black Angus beef steak, homemade pickles, lettuce, tomato, fontina, homemade ketchup, homemade white sauce, served with crispy fries</i>		38€
	Tartufata Pizza <i>Truffle cream, parmesan, arugula</i>	V.	26€
	Margherita Pizza <i>Tomato sauce, mozzarella, basil pesto</i>	V.	24€
	Vegetarian Pizza <i>Tomato sauce, yellow bell peppers, red bell peppers, artichokes, arugula</i>	Ve	24€

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MAIN COURSES			
	Mahi-Mahi <i>Cassava purée, fennel salad, vierge sauce</i>	G.F	34€
	Live Lobster * <i>Garlic butter, choice of side, lemon</i>	G.F	15€/100g
	Whole Duck Breast <i>Mashed potatoes, Colonnata lard jus</i>		46€
	Lobster Linguine * <i>Homemade rum bisque & cherry tomatoes</i>		60€
	Beef Tagliata <i>Arugula, tomatoes, parmesan shavings, sage jus, olives, french fries</i>		46€
	Paccheri alla Vittorio <i>Paccheri pasta, tomato sauce, sun-dried tomatoes, stracciatella, basil</i>	V.	28€
KIDS MENU			
	Beef patty / Chicken tenders / Mahi-mahi fillet Served with a side of your choice : french fries, pasta, vegetables		25€
	Pasta Butter or tomato sauce.		
	Scoop of ice cream of your choice		
DESSERTS AND EXTRA PLEASURES			
	Ice Cream <i>Vanilla, chocolate, coffee, coconut, strawberry</i>		6€/scoop
	Sorbet <i>Lemon, passion fruit</i>		6€/scoop
	One Pie Cookie (10 min cooking) <i>Chocolate, pecan nuts, homemade hazelnut spread, vanilla ice cream</i>		22€
	Pineapple Carpaccio <i>Mojito sorbet, pomegranate</i>	L.F - G.F	14€
	Light-as-Air Tiramisu <i>Mascarpone, coffee ice cream, cocoa</i>		16€
	Exotic Pavlova <i>Meringue, mango, passion fruit, lime</i>		20€
	Cheese plate <i>12-month-aged Comté cheese, goat cheese, sheep's milk tomme</i>		18€
	SIGNATURE DISHES		
	G.F GLUTEN-FREE	L.F LACTOSE-FREE	V. VEGETARIAN Ve. VEGAN * NOT INCLUDED IN DAY PASS
	ORIGINS OF OUR MEATS - BEEFF : USA / AUSTRALIA VEAL : NETHERLANDS CHICKEN : FRANCE DUCK BREAST : SOUTHWEST FRANCE OYSTERS : BRITTANY MAHI, TUNA & LOBSTER : LOCAL		
	In case of allergy, please inform us when ordering. Net prices in euros, VAT included.		