The Manapany menu

SPARKLING WINES - 12.5CL

Charles Heidsieck Brut	24€
Crémant de Bourgogne, Blanc de Blancs Vitteaut Alberti	16€

ROSÉ WINE - 12.5CL

Côtes de Provence, Domaine de la Grande Bauquière, B Création 2023	14€

WHITE WINES - 12.5CL

Côtes de Provence, Domaine de la Grande Bauquière, Moment Inattendu 2023	16€
Bourgogne, Petit Chablis, Domaine Jolly & Fils 2023	18€

RED WINES - 12.5CL

Loire, Sancerre Osmoze, Domaine Denizot 2023	18€
Bourgogne, Hautes-Côtes de Beaune, Domaine Girard 2022	20€

SIGNATURE COCKTAILS - 10/15CL

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
Passion des Caraïbes - Dark rum, passion fruit, homemade allspice syrup, lime, egg white

FOR THOSE WHO KNOW - 4CL

Ti' Punch - Maison Longueteau white agricole rum	12€
Ti' Punch - Maison Longueteau aged rum	14€
Planteur	16€

THE CLASSICS - 9/18CL

20€

Espresso Martini | Spritz | St-Germain Spritz | Margarita | Negroni | Mojito | Bloody Mary | Martini | Cuba Libre

MOCKTAILS - 25CL

14€

Lemonade - Lime, sugar, mint, still water
Sparkling Lemonade - Lime, sugar, mint, sparkling water
Homemade Iced Tea - White peach purée, black tea, lime
Mintea - Fresh mint, green tea, lime juice, sugar syrup

FRUIT JUICES - 25CL

8€

Orange | Grapefruit | Mango | Pineapple | Passion fruit | Tomato

SODAS - 33CL

8€

Coca-Cola | Coca-Cola Zero | Orangina | Sprite

WATERS - 75CL

13€

Acqua Panna | San Pellegrino

TEAS MARIAGE FRÈRES

10€

Sur le nil Green Tea | Darjeling Black Tea | Peper Mint Black Tea | Chamomile Infusion

COFFEES

Espresso | Ristretto	5€
Double espresso	9€
Americano	6€
Macchiato	9€
Iced Coffee	8€
Cappuccino	9€
Iced Latte	10€

MANAPANY

HOTEL BSIGNATURE

SAINT-BARTH

Brasserie Menu

FOLLOW US

The Manapany menu

STARTERS

Mahi-Mahi ceviche, leche del tigre & coconut milk G.F - L.F. — 26€
Leche de tigre, lemon, pineapple, coconut milk, ginger, bell pepper, cucumber, corn, cilantro, roasted peanuts, pink radish

Chef's caesar devil eggs — 18€
Organic eggs, caesar mayonnaise, crispy bread, bacon

Apulian Burrata — 28€
Pesto, tomatoes, arugula, pickled red onions

Vitello Tonnato — 24€
Fresh slides of slow-cooked veal rump, homemade tuna mayonnaise, capers, parmesan, sun-dried tomatoes,

Melon gazpacho, light basil cream & Porto wine — 16€
Tomatoes, bell peppers, cantaloupe melon, seasoning pepper, cucumber, red onions, raspberry vinegar, Porto wine and basil whipped cream

Bone Marrow — 22€
Herb crust, parsley, breadcrumbs, butter

Asian-style tuna tartare, sesame crisp & jalapenos pickles — 28€
Local yellowfin tuna, cilantro, shallot, sesame oil, sweet and savory soy sauce, white sesame crisp

Beetroot hummus, pickles, feta, walnuts & pita bread — 22€
Beetroot, chickpeas, tahini, lemon, beetroot's pickles, feta, pita bread

Foie Gras terrine from the Landes — 36€
Homemade foie gras terrine 110g, four spices, fleur de sel, Cognac, served with confit onion

CLASSICS

Crispy Chicken Caesar Salad — 36€
Free-range chicken, egg, romaine lettuce, bacon, Caesar dressing, cherry tomatoes, crispy bread, parmesan

SBH Lobster salad * — 70€
Tomatoes, chives, avocado, mango, pomegranate, citrus, orange vinaigrette, lime zest

Manap bacon cheeseburger — 38€
Black Angus beef steak, homemade pickles, bacon, lettuce, tomato, fontina cheese, homemade ketchup, homemade white sauce, served with homemade french fries

Beef tagliata — 44€
Slices of beef, arugula, tomatoes, Parmesan shavings, meat jus, piquillo peppers, olives, homemade fries

Yellow tuna poke bowl — 34€
Brown rice, yellowfin tuna, edamame, wakame, avocado, seasonal fruit, cucumber, radish, roasted peanuts, red cabbage, sesame oil

Traditional fish & chips with tartare sauce — 32€
Cod, beer-battered tempura, cornflakes, homemade french fries, tartare sauce, lemon

Beef tartare, homemade french fries — 36€
Flank steak 150g, shallots, capers, parsley, worchestershire sauce, mustard, yellow egg

The Manapany menu

MAIN COURSES

Mahi-Mahi, crushed potatoes & confit lemon — 36€
Mahi-Mahi, mashed potatoes, lemon and thyme

French ribeye steak — 56€
350g French ribeye steak, homemade french fries

Paccheris alla Norma, slow cooked eggplants — 28€
Paccheris pasta, tomato sauce, sun-dried tomatoes, basil pesto, eggplant, salata ricotta

Tagliatelles pasta, rum Bisque & grilled spiny lobster — 70€
Spiny lobster, tagliatelles, rum bisque

Seared scallops, clams marinière — 42€
Scallops, leeks, clam marinière, salmon roe, fresh fennel

Parsleyed veal liver, ratte potatoes puree, veal jus — 46€
Veal liver, garlic and parsley, Ratte potatoes puree, meat jus

Celeriac and truffle risotto — 33€
Celeriac, parmesan, butter, truffle carpaccio

Live spiny lobster — 15€/100g
Lobster, garlic butter & persil, lemon, homemade french fries

Veal chop, French-style peas, veal jus — 58€
Veal chop, peas, chives, baby gem lettuce, smoked pork belly, meat jus

KIDS MENU

Beef patty / Chicken tenders / Mahi-mahi fillet — 30€
Served with a side of your choice : french fries, linguine, vegetables, mashed potatoes
OR
Linguines with butter or tomato sauce
AND
Scoop of ice cream of your choice

DESSERTS AND EXTRA PLEASURES

Ice cream and sorbet — 6€/boule
Vanilla, chocolate, coffee, coconut, strawberry and lemon, passion fruit, lime

One Pie Cookie (10 min cooking) to share...or not — 24€
Chocolate, pecan nuts, homemade hazelnut spread, vanilla ice cream

Light-as-Air Tiramisu — 16€
Biscuit, mascarpone, coffee ice cream, cacao

Cheesecake with exotic fruit coulis — 20€
Speculoos biscuit, mango and passion fruit coulis

Citrus delight — 14€
Citrus supremes (grapefruit, orange, lemon), light syrup, orange sorbet, sugar crisp

Cheese plate — 18€
12-month-aged Comté cheese, goat cheese, sheep's milk tomme

SIGNATURES DISHES G.F GLUTEN FREE L.F LACTOSE FREE V. VEGETARIAN V.E VEGAN * NOT INCLUDED DAY PASS

ORIGINS OF OUR MEATS - BOEUF : USA/FR/CANADA VEAL : ITALY/NETHERLAND CHICKEN : FRANCE
MAHI & LOBSTER : LOCAL TUNA : VIETNAM OR LOCAL

In case of allergies, please inform us when placing your order. Prices are net, in euros, VAT included.