



SAINT-BARTH - ANTILLES

BY B SIGNATURE
Hotels & Resorts

La Brasserie

Le Ti Menu
MONDAY TO SATURDAY FOR LUNCH

55€

ACCRAS, STARTER, MAIN COURSE, 1 GLASS OF WINE

or

ACCRAS, MAIN COURSE, DESSERT, 1 GLASS OF WINE

70€

ACCRAS, STARTER, MAIN COURSE, DESSERT, 1 GLASS OF WINE



Tapas

Iberian Bellota Sausage 100gr	22€
Iberian Bellota Chorizo 100gr	23€
Cebo de campo Iberian ham 36 months 75gr	30€
Sardines in olive oil "La Guildive"	2019 20€
	2020 18€
	2022 16€

Prix nets en Euros. Les tarifs affichés excluent la contribution employés de 3%. Si vous présentez une allergie à certains produits, nous vous remercions de nous en faire part à la prise de commande.

Starters

	Ceviche of coastal mahi-mahi, blaff cream, lemon gel and salmon roe	G.F	26€
	Green asparagus poached in court bouillon, truffled mimosa egg, white truffle oil vinaigrette	G.F L.F	26€
	Pugliese burrata tartufata and bread chips		25€
	Sautéed calamari "as I like it", tomato sauce, Taggiasche olives, fresh herb pesto	L.F	24€
	6 snails au gratin with parsley butter	G.F	16€
	Yellowfin tuna tataki marinated in chili and ponzu, mango chimichurri	G.F L.F	29€
	Mesclun salad with truffle vinaigrette and parmesan shavings	G.F L.F	16€

Main courses

	Pan-fried lobster tagliatelle for 2, homemade rum bisque		120€
	Lobster from our tank with garlic butter and your choice of garnish	G.F	15€/100gr
	Mahi-mahi fish and chips, lime mayonnaise	L.F	35€
	Tostada of confit pork ribs with barbecue sauce and condiments	L.F	32€
	Black Angus beef cutlet with Italian condiments, fresh French fries	G.F	32€
	Marinated cockerel, roasted supremes and crispy confit thighs, truffled braising jus and sautéed potatoes		32€
	Risotto with cooked and raw asparagus marinated in lime	G.F V	22€



SIGNATURE DISHES **G.F** GLUTEN-FREE **L.F** LACTOSE-FREE **V** VEGAN

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Must-Haves

Poke bowl yellowfin tuna in marinated tataki, red cabbage pickles, carrots, wakame, avocado and crushed roasted peanuts **G.F** **L.F** 30€

Traditional Caesar salad with chicken and bacon 35€

Fresh SBH lobster salad, tomato, chives, avocado, mango, pomegranate, citrus vinaigrette, grated lime **G.F** **L.F** 70€

 Vitello tonato **G.F** 27€
French veal quasi cooked at low temperature, thinly sliced cold, served with a homemade mayonnaise sauce with tuna and capers

 Manap bacon cheeseburger with fresh fries **L.F** 36€

Truffle pizza 26€

Our delicacies

Ice creams and sorbets 5€/boule

 Vanilla profiteroles with chocolate sauce and bois d'Inde from the garden 14€

Chiffonnade of pineapple with mint, lime sorbet **G.F** **L.F** 14€

Traditional apple tarte Tatin, vanilla ice-cream 14€

Orange blossom and candied orange millefeuille 14€

West Indies colonel **L.F** 16€

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CHAMPAGNES

Empreinte de terroir Domaine Collet	18€
Charles Heidsieck Brut	22€
Perrier-Jouët Rosé	35€

ROSE WINES

Le B Création rosé, Domaine la Grande Bauquière, 2022	10€
Moment Suspendu rosé, Domaine la Grande Bauquière, 2022	14€

WHITE WINES

Moment Inattendu blanc, Domaine la Grande Bauquière, 2022	10€
Chablis, Expression Domaine Venon, 2022	14€

RED WINES

Rhone IGP Vaucluse "Tire Bouchon", Domaine d'Ouréa, 2020	12€
Savigny-les-Beaune, Domaine Jean-Jacques Girard, 2022	18€

MAISON LES FRÈRES MOINE

Pineau "Coup de Jarnac" rouge	12€	85€
Pineau rouge : Macération carbonique		195€
Pineau blanc : Macération carbonique	18€	195€
Très vieux Pineau blanc		260€

Cocktails

Ti' Punch - Rhum Agricole Blanc	8€
Ti' Punch - Vieux Rhum	12€
Planteur	14€
Pina Colada	16€
Espresso Martini	16€
Spritz	16€
Margarita	16€
Mai Tai	16€
Kir vin blanc	12€
Kir Royal	20€

Mocktails

Citronnade	12€
Virgin Colada	12€
Driving Licence	12€

Our drinks

SODAS

7€

Coca-Cola 33cl
Coca-Zero 33cl
Lipton Ice Tea 33cl
Ginger Ale 33cl
Ginger Beer 20cl
Orangina 33cl
Fever Tree Tonic 20cl
Limonade 20cl

WATERS - 75cl

Acqua Panna	8€
San Pellegrino	8€
Evian	10€
Perrier	10€
Badoit	10€

COFFEE

Allongé	8€
Cappuccino	9€
Double Espresso	8€
Espresso	5€
Décaféiné	5€
Macchiatto	7€
Ristretto	5€

TEA MARIAGE FRÈRES

10€

Fujiyama Green Tea
Ceylon Black Tea
Earl Grey Black Tea
Black Tea French Breakfast
Darjeeling Black Tea
Infusion Rouge Métisse
Verbena Infusion

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CHAMPAGNES

BRUTS

Empreinte de terroir, Domaine Collet		110€		
Charles Heidsieck Brut		150€		
Perrier-Jouët Grand Brut		160€	320€	
Ruinart Brut		230€		
Dom Pérignon	2012	600€	1200€	

ROSÉS

Veuve Clicquot Rosé		185€		
Perrier-Jouët Rosé		240€	390€	
Ruinart Rosé		260€		
Louis Roederer Cristal, Rosé	2009	1750€		
Louis Roederer Cristal, Rosé	2012	1950€		

BLANC DE BLANCS

Charles Heidsieck Blanc de Blancs		190€		
Perrier-Jouët Blanc de Blancs		195€		
Ruinart Blanc de Blancs		250€		

SPARKLING WINES

Santa Margherita, Valdobbiadene Prosecco DOC		75€		
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ROSÉ WINES

CÔTES DE PROVENCE

Le B Création rosé, Domaine la Grande Bauquière	2022	60€	120€	
Moment suspendu rosé, Domaine la Grande Bauquière	2022	75€		
Caves d'Esclans, Whispering Angel	2021	110€	190€	270€

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RED WINES

YEAR

0,75 L

1,5 L

LOIRE

Touraine Octavie Gamay, Domaine Octavie	2021	55€
Bourgueil Le Haut de la Butte, Domaine de la Butte	2021	84€
Sancerre rouge Laporte, Les Royaux	2017	100€
Saumur Champigny, Domaine des Closiers	2021	110€
Sancerre rouge Sauvage, Pinot noir, Pascal Jolivet	2014	150€

CÔTES DU RHONE

Rhone IGP Vaucluse "Tire Bouchon", Domaine d'Ouréa	2020	50€
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BOURGOGNE

Pinot Noir, Domaine Girard	2021	65€
Savigny-les-Beaune, Domaine Jean-Jacques Girard, 2022	2022	105€
Hautes-Côtes de Beaune, Pinot noir, Domaine Didier Delagrangue	2022	110€
Santenay 1er cru "Clos Rousseau", Domaine Sorine	2021	115€
Chambolle-Musigny, J. Faiveley	2018	215€
Nuits-Saint-Georges, J. Faiveley	2018	230€
Vosne Romanée, Domaine Faiveley	2019	250€
Echezeaux, Grand cru, Domaine Faiveley	2012	575€

BORDEAUX

Château Vari, Réserve Côtes de Bergerac BIO	2018	56€	
Château Vari, Réserve Côtes de Bergerac	2017		118€
Château Teyssier, Montagne-Saint-Emilion, Famille Teyssier	2017	90€	
Château Mangot "Quintessence", Saint-Emilion Grand Cru	2015	160€	
Château Larrivet Haut-Brion, Pessac Léognan	2016	225€	
Château Phélan Ségur, Saint-Estèphe	2014/15	300€	
Château Nénin, Pomerol	2015	375€	
Château Giscours, Margaux	2016	450€	
Château Léoville Poyferré, Saint Julien	2008/14	550€	

ITALIE

Allegrini, Valpolicella Classico	2021	80€
Batasiolo, Barolo	2016	140€
La Poderina, Brunello Di Montalcino	2015	240€

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WHITE WINES

YEAR

0,75 L

BOURGOGNE

Mâcon-Villages-la-Roche-Vineuse "Sur le fil", Deux Roches	2022	65€
Chardonnay tradition, Deux Roches	2021	68€
Saint-Véran tradition, Deux Roches	2020	76€
Chablis, Expression Domaine Venon	2022	80€
Hautes-Côtes de Beaune, Domaine Didier Delagrange	2022	90€
Morey Saint-Denis, Domaine Peirazeau	2020	190€
Chassagne Montrachet, Les Benoitès, Domaine Sorine	2021	195€
Puligny Montrachet 1er Cru, La Garenne blanc, Domaine Larue	2020	290€
Corton-Charlemagne Grand Cru, Henri Boillot	2016	795€
Bâtard-Montrachet, Henri Boillot	2012	2465€

PROVENCE

Moment Inattendu blanc, Domaine la Grande Bauquière	2022	60€
Moment Suspendu blanc, Domaine la Grande Bauquière	2022	80€

CÔTES DU RHONE

Parallèle 45 Bio, Paul Jaboulet-Aîné	2020	70€
Crozes-Hermitage, Domaine des Entrefaux	2019	90€
Crozes-Hermitage blanc, Domaine les Terriens	2021	120€
Châteauneuf-du-Pape, La Bernardine	2017	140€

LOIRE

Attitude, Sauvignon blanc, Pascal Jolivet	2019	80€
Muscadet, Château de Chasseloir, Comte Leloup	2014	90€
Sancerre blanc, Domaine Pré Sémélé	2022	110€
Pouilly-Fumé, La Moynerie, Domaine Michel Redde et Fils	2021	115€
Sancerre, Sauvignon blanc, Pascal Jolivet	2020	120€
Pouilly-Fumé "Indigène", Pascal Jolivet	2018	145€
Vouvray sec, Philippe Foreau, Domaine du Clos Naudin	2013	150€
Pouilly-Fumé, Baron de L, Domaine de Ladoucette	2017	315€

ITALIE

Planeta Etna Bianco	2019	80€
Gavi dei Gavi, Black Label, La Scolca	2019/20	145€

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THE RENDEZ VOUS OF MANAPANY

Weekends music live!

SATURDAY AND SUNDAY | 2 P.M. – 5 P.M.

Let yourself be carried away by the sound of the musicians of Saint Martin and Saint Barthélemy in our unique guinguette atmosphere!

Discover our delicious tapas, sip cocktails and play pétanque in the sun.

It is the musical event not to be missed for unforgettable moments with friends and family.

Join us in a paradise of music, relaxation and fun.

Our upcoming events

FROM 7 TO 12 NOVEMBER

Participation in the Gourmet Festival with Kelly Rangama.

THURSDAY, NOVEMBER 23RD

Let's celebrate Thanksgiving with a special menu designed by our chef.

SUNDAY 24 AND MONDAY 25 DECEMBER

Meet with your feet in the sand for a festive lunch.

SUNDAY 24 DECEMBER

Christmas Dinner.

SUNDAY 31 DECEMBER

New Year's Eve evening.

Meetings

Book our meeting room, ideal for groups of up to 13 people. Opt for a breakfast at 50 euros per person or a lunch at 70 euros per person, highlighting our local flavors and warm service.

Prix nets en Euros. Les tarifs affichés excluent la contribution employés de 3%. Si vous présentez une allergie à certains produits, nous vous remercions de nous en faire part à la prise de commande.

Sundays with the Rhythm of the Brasero!

Savor a peerless gourmet experience every Sunday at the Manapany Hotel with "Our Brasero" priced at 95€. Delight in exquisite grilled dishes, prepared over an open flame outdoors.

Nos Day-Pass

DAY PASS BREAKFAST

50€

Start the day with a gourmet breakfast, then relax by the pool with a sun lounger and towel provided.

DAY PASS BRASSERIE

85€

Monday to Saturday, start the day with a gourmet breakfast, then relax by the pool with a sun lounger and towel provided.

DAY PASS BRASERO

115€

Every Sunday, treat yourself to the outdoor Brasero menu, followed by a poolside afternoon for utmost relaxation.

DAY PASS SPA & LUNCH

185€

Monday to Saturday, indulge in a day of ultimate well-being with a one-hour massage, a full meal, pool access, sun lounger, and towel.



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HÔTEL MANAPANY

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