

The Manapany menu

SPARKLING WINES	12,5 CL
Charles Heidseick Brut	24€
Crémant Bourgogne, Blanc de Blanc Vitteaut Alberti	16€
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	18€
RED WINES	
Côtes du Rhône IGP Vaucluse “Tire Bouchon”, Domaine d’Ouréa 2022	14€
Bourgogne, Hautes Côtes de Beaune, Domaine Girard 2022	18€
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	
Passion des Caraïbes - Dark rum, passion fruit, homemade allspice syrup, lime, egg white	
Midnight Cloud - Infused Whisky with coffee beans, Licor43, Vanilla and Milk foam	
FOR THOSE WHO KNOW	
Ti’ Punch - Maison Longueteau white agricole rum	12€
Ti’ Punch - Maison Longueteau aged rum	14€
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, homemade hibiscus syrup	
Mintea - Fresh mint, green tea, lime juice, sugar syrup	
FRUIT JUICES	7€
Orange Grapefruit Mango Pineapple Passion fruit Tomato Apple	
SODAS - 33CL	8€
Coca-Cola Coca-Cola Zero Orangina Sprite Ginger ALE	
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 G.F	26€	Leche de tigre, lemon, pineapple, coconut milk, ginger, bell pepper, cucumber, corn, coriander, roasted peanuts, pink radish
Chef's Mimosa eggs	18€	Bio eggs, Colombo-spiced mayonnaise, crispy bread chips, garlic chips and green oil
Apulian Burrata G.F	28€	Tomatoes, sage pesto, granola, and gazpacho
Vitello Tonato G.F	24€	Fresh slides of slow-cooked veal rump, homemade tuna mayonnaise, capers, parmesan, sun-dried tomatoes, tarragon
 Picked brown crab meat * G.F	36€	Guacamole, textured samphire, yuzu, salmon roe, turnip
Gaspacho Rosso L.F - G.F - V.E	16€	Tomato, watermelon, bell peppers, vegetarian chili, cucumber, red onions, vinegar, basil
 Pâté en croûte	26€	Poultry, foie gras, porcini mushrooms, pistachio (from Maison Nivernaise)
SALADS		
SBH Lobster Salad * L.F - G.F	70€	Tomatoes, chives, avocado, mango, pomegranate, citrus, orange vinaigrette, lime zest
Traditional Caesar Salad	36€	Yellow chicken, egg, romaine, bacon, caesar dressing, cherry tomatoes, croutons, parmesan, mint
 Niçoise Salad L.F	36€	Yellowfin tuna, mixed salad, tomatoes, cucumber, red bell peppers, green beans, potatoes, pickled red onions, hard-boiled eggs, taggiasca olives, anchovies, olive oil
CLASSICS		
Beef Carpaccio G.F	25€	Parmesan shavings, sun-dried tomatoes, capers, pesto
Pissaladière V.	24€	White onion, anchovies, olives, tomato, pesto, arugula
Yellow Tuna poke bowl	34€	Quinoa, yellowfin tuna, edamame, wakame, avocado, seasonal fruit, cucumber, radish, roasted peanuts, red cabbage, sesame oil
Tartufata pizza V.	26€	Truffle cream, parmesan, arugula
Margarita pizza V.	24€	Tomato sauce, mozzarella, basil pesto
Manap bacon cheeseburger	38€	Black Angus beef steak, homemade pickles, bacon, lettuce, tomato, fontina, homemade ketchup, homemade white sauce, served with homemade french fries

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MAIN COURSES		
 Veal Kidney - 200g	35€	Mustard sauce, homemade fries
Mahi-mahi G.F	36€	Mashed potatoes, vierge sauce
 Beef tagliata G.F	46€	Arugula, tomatoes, parmesan shavings, meat juice with piquillo peppers, olives, homemade french fries
 Golden pan-seared veal sweetbreads *	62€	Pressed potatoes with ham and porcini cream
Paccheri alla Vittorio V.	28€	Paccheri pasta, tomato sauce, confit tomatoes, stracciatella, basil, olives
Lobster linguine *	70€	Homemade rum bisque & cherry tomatoes
Whole Duck Breast * G.F	54€	Mashed potatoes, Colonnata lard juice, arugula
Live Lobster * G.F	15€/100G	Garlic butter & persil, lemon, homemade fries
KIDS MENU		
Beef patty / Chicken tenders / Mahi-mahi fillet	25€	Served with a side of your choice : french fries, linguine, vegetables, mashed potatoes
Linguine with butter or tomato sauce		
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
 Pineapple Carpaccio L.F - G.F	14€	Mojito sorbet, pomegranate
Light-as-Air Tiramisu	16€	Biscuit, mascarpone, coffee ice cream, cocoa
 Exotic Pavlova G.F	20€	Meringue, mango, passion fruit, lime
Cheese plate G.F	18€	12-month-aged Comté cheese, goat cheese, sheep's milk tomme
 SIGNATURE 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.