




# The Manapany menu

## STARTERS

 Mahi-Mahi Ceviche <b>G.F - L.F.</b>	26€
<i>Leche de tigre, lemon, pineapple, coconut milk, ginger, bell pepper, cucumber, corn, coriander, roasted peanuts, pink radish</i>	
Chef's devil eggs <b>V. - L.F.</b>	18€
<i>Bio eggs, mayonnaise, crispy bread chips, green oil, arugula, pickled red onions</i>	
Apulian Burrata <b>G.F - V.</b>	28€
<i>Tomatoes &amp; pesto</i>	
 Pâté en croûte	28€
<i>Poultry, foie gras, porcini mushrooms, pistachio (from Maison Nivernaise)</i>	

## SALADS

Niçoise Salad <b>L.F</b>	36€
<i>Yellowfin tuna, mixed salad, tomatoes, cucumber, red bell peppers, green beans, potatoes, pickled red onions, hard-boiled eggs, taggiasca olives, anchovies, olive oil</i>	
 SBH Lobster Salad * <b>L.F - G.F</b>	70€
<i>Tomatoes, chives, avocado, mango, pomegranate, citrus, orange vinaigrette, lime zest</i>	
Traditional Caesar Salad <b>L.F</b>	36€
<i>Yellow chicken, egg, romaine, bacon, caesar dressing, cherry tomatoes, croutons, parmesan</i>	

## CLASSICS

Beef tartare, homemade french fries 150g <b>L.F - G.F</b>	36€
<i>Flank steak, shallots, capers, parsley, mustard</i>	
Yellow Tuna poke bowl	34€
<i>Quinoa, yellowfin tuna, edamame, wakame, avocado, seasonal fruit, cucumber, radish, roasted peanuts, red cabbage, sesame oil</i>	
Manap bacon cheeseburger	38€
<i>Black Angus beef steak, homemade pickles, bacon, lettuce, tomato, fontina, homemade ketchup, homemade white sauce, served with homemade french fries</i>	



## 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.*

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## MAIN COURSES

 Veal Kidney - 200g <b>G.F</b>	35€
<i>Mustard sauce, homemade fries</i>	
Mahi-mahi <b>G.F</b>	36€
<i>Mashed potatoes, vierge sauce</i>	
 French ribeye steak <b>G.F</b>	56€
<i>350g French ribeye steak, homemade french fries</i>	
Lobster linguine *	70€
<i>Homemade rum bisque &amp; cherry tomatoes</i>	
Live Lobster *	15€/100G
<i>Garlic butter &amp; persil, lemon, homemade fries</i>	

## KIDS MENU

Beef patty / Chicken tenders / Mahi-mahi fillet	25€
<i>Served with a side of your choice : french fries, linguine, vegetables, mashed potatoes</i>	
Linguine with butter or tomato sauce	
Scoop of ice cream of your choice	

## DESSERTS AND EXTRA PLEASURES

Ice cream and sorbet	6€/boule
<i>Vanilla, chocolate, coffee, coconut, strawberry and lemon, passion fruit, lime</i>	
One Pie Cookie (10 min cooking) to share...or not	24€
<i>Chocolate, pecan nuts, homemade hazelnut spread, vanilla ice cream</i>	
 Pineapple Carpaccio <b>L.F - G.F</b>	14€
<i>Mojito sorbet, pomegranate</i>	
Light-as-Air Tiramisu	16€
<i>Biscuit, mascarpone, coffee ice cream, cocoa</i>	
 Exotic Pavlova <b>G.F</b>	20€
<i>Meringue, mango, passion fruit, lime</i>	
Cheese plate <b>G.F</b>	18€
<i>12-month-aged Comté cheese, goat cheese, sheep's milk tomme</i>	

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## SPARKLING WINES - 12.5CL

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

## ROSÉ WINES - 12.5CL

Côte de Provence, B Création 2023 14€

## WHITE WINES - 12.5CL

Côte de Provence, Moment Inattendu 2023 14€  
Bourgogne, Petit Chablis, Domaine Jolly & Fils 2023 18€

## RED WINES - 12.5CL

Côtes du Rhône IGP Vaucluse "Tire Bouchon", Domaine d'Ouréa 2022 14€  
Bourgogne, Hautes Côtes de Beaune, Domaine Girard 2022 18€

## SIGNATURE COCKTAILS - 10/15CL

Spiced Suzette Margarita - Chili-infused tequila, Grand Marnier, fresh orange juice 25€  
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 - 4CL

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

## THE CLASSICS - 9/18CL

Espresso Martini | Spritz | St-Germain Spritz | Margarita | Negroni | Mojito | Bloody Mary | Martini | Cuba Libre 20€

## MOCKTAILS - 25CL

Lemonade - Lime, sugar, mint, still water 12€  
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

Orange | Grapefruit | Mango | Pineapple | Passion fruit | Tomato | Apple 7€

## SODAS - 33CL

Coca-Cola | Coca-Cola Zero | Orangina | Sprite | Ginger beer 8€

## WATERS - 75CL

Evian | Acqua Panna | San Pellegrino | Bernardo 13€

## TEAS MARIAGE FRÈRES

Fujiyama Green Tea | Earl Grey Black Tea | Chandernagor Black Tea | Chamomile Infusion 10€

## 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

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