



# MANAPANY

HOTEL BSIGNATURE  
SAINT-BARTH

*The Brasserie*

# Our cocktails and mocktails

---

## SIGNATURE COCKTAILS

|  |      |
|--|------|
| Caribbean tasty<br><i>Rum, hot pepper syrup, cinnamon syrup, honey, angostura</i>    | 18 € |
| Basil japonese smach<br><i>Hakuto gin, lime juice, vanilla syrup, fresh basil</i>    | 22 € |
| Back to the roots<br><i>Tequila, Cointreau, homemade hibiscus syrup, lemon juice</i> | 18 € |

## THE MUST-HAVES

|  |      |
|--|------|
| Ti' Punch - rhum agricole blanc Maison Longueateau | 10 € |
| Ti' Punch - vieux rhum Maison Longueateau          | 12 € |
| Planteur   | 14 € |

## CLASSIC COCKTAILS

|  |      |
|--|------|
| Espresso Martini, Spritz, St Germain Spritz, Margarita, Negroni, Mojito, Bloody Mary, Martini, Cuba Libre, | 16 € |
|--|------|

## LES FROZENS

|   |      |
|---|------|
| Daiquiri passion<br><i>Rhum passion Reimonenq, lime, cane sugar</i>           | 18 € |
| Délice choko<br><i>Vodka, baileys, kahlua, homemade chocolate syrup, milk</i> | 18 € |

## MOCKTAILS

|  |      |
|--|------|
| Citronnade<br><i>Lime, sugar, mint and plain water</i>         | 12 € |
| Homemade iced tea<br><i>Black tea, lime, sugar syrup</i>       | 12 € |
| Banana smoothie from the garden<br><i>Almond or cow's milk</i> | 12 € |
| Virgin Pina Colada   | 12 € |

## NATURAL FRUIT JUICES

|   |      |
|---|------|
| Green booster<br><i>Celeriac, apple, spinach, lemon, mint</i>   | 15 € |
| Red dingue<br><i>Acai, lemon, mint, sugar, coconut</i>          | 15 € |
| Local only<br><i>Corrosol, passion fruit, pineapple, ginger</i> | 15 € |

# Our wines by the glass

---

## CHAMPAGNES

AU VERRE 0.75 L

Domaine Collet, "Empreinte de Terroir" Brut 20 €

## ROSÉ WINES

Côte de Provence, Domaine la Grande Bauquière, "B Création" 2023 12 €

## WHITE WINES

Côte de Provence, Domaine La Grande Bauquière "Moment Inattendu" 2023 12 €

Bourgogne Chablis, "Expression" Domaine Venon 2023 16 €

## RED WINES

Côte du Rhône IGP Vaucluse "Tire Bouchon", Domaine d'Ouréa, 2021 12 €

Bourgogne, Hautes Côtes de Beaune, Domaine J.J Girard 2022 18 €

## PINEAUX - MAISON LES FRÈRES MOINE

Pineau "Coup de Jarnac" rouge 12 € 85 €

Pineau rouge : Macération carbonique 16 € 195 €

Pineau blanc : Macération carbonique 16 € 195 €

Très vieux Pineau blanc 20 € 260 €

## To share

"La Guildive" vintage sardines in olive oil  
2019 20€  
2021 18€  
2022 16€

Charcuterie board 24 €

Truffle pizza 26 €

Marguerite pizza 22 €

Reine pizza 24 €

*If you are allergic to certain products, please let us know when you place your order.  
Prices in Euros, VAT included.*

# Manapany menu

---

## SAVOURY STARTERS

|  |           |      |
|--|-----------|------|
| Ceviche of mahi-mahi<br><i>Lick del tigre, pineapple, ginger, chilli, corn, coriander</i>                                  | V G.F L.F | 24 € |
| Apulian burrata<br><i>Cherry tomato, sage pesto and gazpacho</i>   | V         | 26 € |
| Vitello Tonato<br><i>Low-temperature cooked veal quasi, cold slices, homemade tuna mayonnaise, capers, parmesan cheese</i> | G.F L.F   | 26 € |
| Sesame sweet potato tataki<br><i>Chilli and passion fruit mayonnaise</i>   | G.F       | 16 € |
| Marinated yellowfin tuna tataki<br><i>Ponzu, edamame, sesame sauce</i>   | V         | 26 € |

## DISHES FOR EVERY TASTE

|   |     |       |
|---|-----|-------|
| Mahi-Mahi de nos côtes cream blaff<br><i>Manioc puree, fennel salad, sauce vierge</i>             |     | 34 €  |
| Knife-cut beef tartare<br><i>Crispy potatoes</i>  | L.F | 30 €  |
| Fishing of the day<br><i>Djondjon rice, sautéed vegetables, blaff sauce</i>                       |     | 22 €  |
| Marinated beef tagliata<br><i>Arugula, tomatoes, Parmesan shavings, gravy sauce</i>               | G.F | 26 €  |
| Spiny lobster<br><i>Garlic butter, garnish of your choice, lemon gas, vegetarian chili pepper</i> | G.F | 32 €  |
| Pan-fried lobster linguine for 2 *<br><i>Homemade rum bisque</i>                                  |     | 120 € |
| Prime rib to share *<br><i>Crispy potatoes, pepper and béarnaise sauce</i>                        |     | 120 € |

G.F GLUTEN FREE    L.F LACTOSE FREE    V VEGETARIAN    \* NOT INCLUDED IN DAY PASSES

BEEF : USA    VEAL: FRANCE

*If you are allergic to certain products, please let us know when you place your order.  
Prices in Euros, VAT included.*

# Manapany menu

---

## THE MUST-HAVES

|  |         |      |
|--|---------|------|
| Yellowfin tuna poke bowl<br><i>Quinoa, edamame, wakame, avocado, pineapple, cucumber, radish, roasted peanuts</i>    | G.F L.F | 30 € |
| SBH lobster salad *<br><i>Tomato, civet, avocado, mango, pomegranate, citrus fruit, grated lime</i>                  | G.F L.F | 70 € |
| Traditional caesar salad<br><i>Sliced Romaine, grilled chicken, Caesar sauce, cherry tomatoes, Parmesan shavings</i> | G.F V   | 35 € |
| Florentin focaccia sandwich<br><i>Porchetta, stracciatella, sage pesto, artichoke, arugula</i>                       | G.F     | 26 € |
| Manap bacon cheeseburger<br><i>Black Angus hamburger, homemade pickles, fontina and crispy potatoes</i>              |         | 32 € |

## LES DÉLICIES DU PARADIS

|  |         |           |
|--|---------|-----------|
| Ice creams and sorbets<br><i>Vanilla, chocolate, coffee, coconut, strawberry &amp; lime, passion fruit</i> |         | 5 €/boule |
| One Pie Cookie (to share or not)<br><i>Glâce fior di latte, 10 minutes cooking time</i>                    |         | 15 €      |
| Pineapple carpaccio<br><i>Sorbet</i>   | G.F L.F | 12 €      |
| Tiramisu as light as air<br><i>Caramelized pecans, coffee ice cream</i>                                    |         | 16 €      |
| Caribbean chocolate tartlet<br><i>Salted butter caramel cream</i>  |         | 15 €      |
| Açaï bowl<br><i>Chia seeds, red berries, banana, lemon zest</i>  |         | 14 €      |

---

## Le Petit Colibri

MAIN COURSE & DESSERT

25 €

Black Angus chopped steak, chicken tenders, mahi mahi

—  
1 garnish of your choice

—  
Ice cream scoop or brownie

---

G.F GLUTEN FREE    L.F LACTOSE FREE    V VEGETARIAN    \* NOT INCLUDED IN DAY PASSES

BEEF : USA    VEAL: FRANCE

*If you are allergic to certain products, please let us know when you place your order.  
Prices in Euros, VAT included.*

# Our wines & Champagnes

---

|  | ANNÉE | 0.75 L |
|--|-------|--------|
| <b>CHAMPAGNES</b>                                    |       |        |
| <b>BRUTS</b>   |       |        |
| Domaine Collet, "Empreinte de Terroir" Brut          |       | 120 €  |
| Charles Heidsieck Brut                               |       | 160 €  |
| <b>ROSÉS</b>   |       |        |
| Domaine Collet Rosé                                  |       | 130 €  |
| Charles Heidsieck Rosé                               |       | 260 €  |
| <b>BLANC DE BLANCS</b>                               |       |        |
| Charles Heidsieck Blancs de Blancs                   |       | 190 €  |
| Perrier Jouët Blancs de Blancs                       |       | 290 €  |
| <b>ROSÉ WINES</b>                                    |       |        |
| <b>CÔTES DE PROVENCE</b>                             |       |        |
| Domaine la Grande Bauquière " B Création"            | 2023  | 68 €   |
| Domaine la Grande Bauquière "Moment Inattendu"       | 2023  | 72 €   |
| Château Minuty "Cuvée Prestige"                      | 2022  | 120 €  |
| <b>WHITE WINES</b>                                   |       |        |
| <b>BOURGOGNE</b>                                     |       |        |
| Saint Veran, Domaine des deux Roches                 | 2022  | 75 €   |
| Chablis, "Expression" Domaine Venon                  | 2023  | 86 €   |
| Chablis, 1er Cru "Fourneaux" Domaine Venon           | 2023  | 128 €  |
| Rully Domaine Meunier                                | 2022  | 98 €   |
| <b>COTES DE PROVENCE</b>                             |       |        |
| Domaine la Grande Bauquière, "Moment Inattendu"      | 2023  | 68 €   |
| Domaine la Grande Bauquière "Moment Suspendu"        | 2023  | 72 €   |
| Domaine la Grande Bauquière "Moment Singulier"       | 2023  | 120 €  |
| <b>LOIRE</b>   |       |        |
| Sancerre Domaine Pré Semelé                          | 2022  | 105 €  |
| Pouilly-Fumé, La Moynerie, Domaine Michel Redde      | 2021  | 120 €  |
| Bourgueil, Domaine de la Butte "Le Haut de la Butte" | 2021  | 135 €  |

*If you are allergic to certain products, please let us know when you place your order.  
Prices in Euros, VAT included.*

## RED WINES

### LOIRE

|   |      |       |
|---|------|-------|
| Touraine Octavie Gamay, Domaine Octavie | 2021 | 64 €  |
| Saumur Champigny, Domaine des Closiers  | 2021 | 118 € |

### CÔTES DU RHONE

|   |      |       |
|---|------|-------|
| IGP Vaucluse "Tire Bouchon", Domaine d'Ouréa          | 2021 | 55 €  |
| Hautes Côte du Rhône, Domaine les terriens, St Joseph | 2021 | 135 € |

### BOURGOGNE

|   |      |       |
|---|------|-------|
| Santenay 1er Cru "Clos Rousseau"          | 2022 | 136 € |
| Savigny les Baunes, Domaine J.J Gerard    | 2022 | 126 € |
| Haute Cote de Baunes, Domaine J.J Gerard  | 2022 | 88 €  |
| Maranges " Vielle vignes", Domaine Sorine | 2022 | 110 € |

### BORDEAUX

|  |      |      |
|--|------|------|
| Sud-Ouest Côtes de Bergerac Château Vari | 2018 | 58 € |
| Château Cruzeau, Saint Emilion Grand Cru | 2019 | 78 € |



*If you are allergic to certain products, please let us know when you place your order.  
Prices in Euros, VAT included.*

# Our softs drinks

---

## SODAS

7 €

Coca-Cola 33cl  
Coca-Zero 33cl  
Ginger Ale 33cl  
Orangina 33cl  
Fever Tree Tonic 20cl  
Lemonade 20cl

## FRUIT JUICES

7 €

Orange  
Grapefruit  
Apple  
Pineapple  
Passion  
Tomato

## WATER - 75CL

11 €

Acqua Panna  
San Pellegrino

## COFFEES

|                 |     |
|-----------------|-----|
| Americano       | 8 € |
| Cappuccino      | 9 € |
| Double Espresso | 8 € |
| Espresso        | 5 € |
| Decaffeinated   | 5 € |
| Macchiatto      | 7 € |
| Ristretto       | 5 € |
| Iced coffee     | 10€ |
| Iced latte      | 12€ |

## MARIAGE FRÈRES TEAS

10 €

Fujiyama Green Tea  
Green Tea on the Nile  
Earl Grey Black Tea  
Black Tea Chandernagor  
Theine-free Red Métisse  
Chamomile Infusion



# Our Day-Pass

---

## DAY PASS BREAKFAST

50 €

Start the day with a gourmet breakfast, then relax by the pool with deckchair and towel. Deckchairs available until midday.

## DAY PASS BRASSERIE

85 €

From Monday to Sunday, enjoy a refined lunch in our Brasserie with starter, main course and dessert, and take advantage of the pool, deckchair and towel for a complete experience.



*If you are allergic to certain products, please let us know when you place your order.  
Prices in Euros, VAT included.*

# Events at Manapany

---



## *Fishing Tuesdays*

Every Tuesday evening, head to Le Manapany to taste the catch of the day, freshly brought in by local fisherman Erwan, and sublimated by the talents of chef Paul Bertheau. Come and savour the flavours of the sea in a warm and friendly atmosphere with your feet in the sand, celebrating the richness of our ocean.

## *Rum Thursdays*

Every Thursday evening, Hôtel Manapany becomes a convivial celebration with Cyril Reimonencq, who will share the secrets of Rhum Reimonencq de Guadeloupe. Tastings start at 6.30pm, in a local atmosphere.



## *Ti Ouana Salsa*

Organized once a month by the Ti Ouana Salsa association, this event combines Latin-Caribbean music with a convivial atmosphere, in the enchanting setting of Saint-Barth.

On the program: tapas and cocktails with Caribbean music in the background.

### RESERVATION

[restauration@hotelmanapany.com](mailto:restauration@hotelmanapany.com)

T. +590 590 27 66 55





HÔTEL MANAPANY  
Anse des Cayes  
97133 Saint Barthélemy - France  
T. +590 590 27 66 55