



SAINT-BARTH - ANTILLES

BY B SIGNATURE  
Hotels & Resorts



**HÔTEL MANAPANY**

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

*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

**65€**

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



*Cocktails*

Ti' Punch - Rhum Agricole Blanc	8€
Ti' Punch - Vieux Rhum	12€
Planteur	14€
Pina Colada	16€
Espresso Martini	16€
Spritz	16€
Margarita	16€
Bloody Mary	16€
	18€

*Mocktails*

Citronnade or Limonade	12€
Virgin Colada	12€
Driving Licence	12€
Home made Ice Tea, peach or lemon	12€

If you are allergic to certain products, please let us know when you place your order.

## LES RENDEZ VOUS OF MANAPANY

### SUNDAY CHICKEN AT THE BBQ

**Side : roasted potatoes & grilled vegetables**

**75€ for 2 people**

**+12€ for additional person (garnish)**

*Places to be in St Barths*

For coffee, croissants and gossip? Go to Chokola Vany !

Le Select: The crossroads of legends; the only bar where you might bump into Hemingway chatting fishing with a local pirate. Bring your imagination!

Want to swim with turtles? Head to Grand Cul de Sac beach and taste Wahoo's best tataki at Ti Corail!

Fish Corner: Fish Corner, the place where even the fish want to bite. Dive into an ocean of flavors without getting wet. Come for the thrill of the sea, leave swimming in happiness.

Association Ti Ouana Salsa "Les Maestros du déhanché" the place where shy feet become party feet. The salsa association is not a restaurant or a bar, but a ticket to become the king or queen of the dance floor. Even your left feet will be applauded here. Come for the salsa, leave with dancing memories.

Eddy's Ghetto: Eddy's Ghetto, the only place where spices sing and dance on your plate, offering a veritable West Indian carnival with every bite. Here, local flavors aren't just served, they're celebrated. Come for the authenticity, leave with rhythm in your heart and a little West Indian sunshine in your soul.

For us, Sunday is sacred: barbecued chicken for two, 75 euros, with your feet in the sand and a 100% local spirit. Come for the authentic taste of barbecue and leave with memories of salt and sun.

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## 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 lunch, then relax by the pool with a sun lounger and towel provided.

### 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.

### SUNBED ONLY

25€



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## Let's toast together

GLASS 0,75 L

### CHAMPAGNES

Nicolas Maillart Platine	18€
Charles Heidsieck Brut	25€

### ROSE WINES

Le B Création rosé, Domaine la Grande Bauquière, 2022	12€
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### WHITE WINES

Moment Inattendu blanc, Domaine la Grande Bauquière, 2022	12€
"Wine of the week", enjoy our selection of our cellar !	14€

### RED WINES

Rhone IGP Vaucluse "Tire Bouchon", Domaine d'Ouréa, 2020	12€
"Wine of the week", enjoy our selection of our cellar !	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€

## Tapas






Sardines in olive oil "La Guildive"	2019	20€
	2021	18€
	2022	16€
Platter of cold cuts		24€
Truffle Pizza		26€
Margarita Pizza		22€
Riviera Pizza		24€

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## Starters

Fennel salad with herbs and orange	V G.F L.F	16€
 Green asparagus poached in court bouillon, truffled mimosa egg, white truffle oil vinaigrette	V G.F L.F	24€
Pugliese burrata, pesto, pistachios and bread chips	V	26€
Sautéed calamari "as I like it", tomato sauce, Taggiasche olives, fresh herb pesto	G.F L.F	26€
6 snails au gratin with parsley butter	G.F	16€
Yellowfin tuna tataki marinated with ponzu, edamame and roasted sesame	G.F L.F	27€
Mesclun salad with truffle vinaigrette and parmesan shavings	G.F	16€
Mahi mahi gravlax with citrus and local spices, lemon labneh		22€
Sardines in olive oil "La Guildive"	2019 2020 2022	20€ 18€ 16€

## Main courses

Mahi-mahi, blaff cream, sweet potatoes mousseline and broccolinis	G.F	34€
 Beef tartare, cut with a knife, fresh fries	L.F	30€
Chef's Vegetarien Risotto	G.F V	22€
 Linguine alla vongole		25€
Black Angus beef onglet with green pepper sauce, fresh fries	G.F	32€
Maki yellow tuna crunchy, cream cheese and yuzu		22€
Lobster from our tank with garlic butter and your choice of garnish 	G.F	15€/100g
Pan-fried lobster linguine for 2, homemade rum bisque 		120€
 Sausage rougail for 1 or 2, jasmine rice	G.F	25€ 50€
Squid steak with parsley and garlic, jasmin rice and grilled red peppers	G.F	26€

 SIGNATURE DISHES   G.F GLUTEN-FREE   L.F LACTOSE-FREE   V VEGETARIAN    NOT INCLUDED DAY PASS

Beef : USA

Veal & Sausage : FR

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## Our drinks

### SODAS

Coca-Cola 33cl	7€
Coca-Zero 33cl	
Homemade Ice tea	
Ginger Ale 33cl	
Ginger Beer 20cl	
Orangina 33cl	
Fever Tree Tonic 20cl	
Limonade 20cl	
Perrier 33cl	7€

### FRUITS JUICES

Orange	
Grapefruit	
Apple	
Passion fruit	
Ananas	
Tomate	

### SQUEZZED FRUITS JUICES

Orange, Grapefruit, Lemon	12€
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### WATERS - 75cl

Acqua Panna	10€
San Pellegrino	10€
Bernardo	10€

### COFFEE

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

### TEA MARIAGE FRÈRES

Fujiyama Green Tea	10€
Earl Grey Black Tea	
Black Tea French Breakfast	
Darjeeling Black Tea	
Infusion Rouge Métisse	
Verbena Infusion	

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## RED WINES

### LOIRE

	YEAR	0,75 L	1,5 L
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€	
AOC Gigondas Domaine d'Ouréa	2020	150€	

### BOURGOGNE

Hautes-Côtes de Beaune, Pinot noir, Tradition Fricchet	2022	110€	
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€	
Saint Joseph Domaine des Terriens	2020	115€	
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	2019/2021	80€	
La Poderina, Brunello Di Montalcino	2015	240€	

## Must-Haves

Poke bowl yellowfin tuna in marinated tataki, red cabbage pickles, carrots, wakame, avocado and crushed roasted peanuts	<b>G.F</b> <b>L.F</b>	30€
Traditional Caesar salad with chicken and bacon		35€
Grec Salad <i>Salad, cucumber, tomato, red cabbage, taggiashe olives, feta cheese, mint, lemon, greek olive oil</i>	<b>G.F</b> <b>V</b>	35€
Fresh SBH lobster salad ★ <i>Tomato, chives, avocado, mango, pomegranate, citrus vinaigrette, lime</i>	<b>G.F</b> <b>L.F</b>	70€
 Vitello tonato <i>French veal quasi cooked at low temperature, thinly sliced cold, served with a homemade tuna, capers &amp; parmesan mayonnaise sauce</i>	<b>G.F</b>	26€
 Manap bacon cheeseburger with fresh fries		32€
Truffle pizza	<b>V</b>	26€
Reine pizza		24€
Marguerite pizza	<b>V</b>	22€

## Our delicacies

Ice creams & sorbets (Vanilla, chocolate, coffee, coconut, strawberry & lime, passion fruit)		5€/scoop
 Rum Baba, with vanilla bourbon chantilly		15€
Chiffonnade of pineapple with mint, lime sorbet	<b>G.F</b> <b>L.F</b>	14€
 Profiteroles with vanilla ice cream and chocolate sauce with Indian wood		16€
Dark chocolate tartlet with mango pepper ice cream		15€
"Blanc Manger" Coco, coconut chips and crispy coconut		14€
Fruits platter	<b>G.F</b>	15€
West Indies colonel with Longeteau Rum		16€

### The Little Humming-Bird MAIN & DESSERT 25€

Black Angus chopped steak, Chicken tenders, Mahi plancha

1 side of your choice  
Ice cream scoop or Brownie

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**CHAMPAGNES**

**BRUTS**

	YEAR	0,75 L	1,5 L	3L
Nicolas Maillart Platine		110€		
Charles Heidsieck Brut		150€		
Perrier-Jouët Grand Brut		160€		
Ruinart Brut		230€		
Dom Pérignon	2012	600€		

**ROSÉS**

Veuve Clicquot Rosé		185€		
Perrier-Jouët Rosé		240€		
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€		

**ROSÉ WINES**

**CÔTES DE PROVENCE**

Le B Création rosé, Domaine la Grande Bauquière	2022	60€	120€	
Caves d'Esclans, Whispering Angel	2021	90€		360€

**WHITE WINES**

**BOURGOGNE**

	YEAR	0,75 L
Mâcon-Villages-la-Roche-Vineuse "Sur le fil", Deux Roches	2022	65€
Chardonnay tradition, Deux Roches	2021	68€
Hautes-Côtes de Beaune, Domaine Didier Delagrange	2022	90€
Morey Saint-Denis, Domaine Peirazeau	2020	190€
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	2019	70€
Crozes-Hermitage, Domaine des Entrefaux	2019	90€
Crozes-Hermitage blanc, Domaine les Terriens	2021	120€
Châteauneuf-du-Pape, La Bernardine	2017	140€

**LOIRE**

Muscadet, Château de Chasseloir, Comte Leloup	2014	90€
Pouilly-Fumé, La Moynerie, Domaine Michel Redde et Fils	2021	115€
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€