



SUGGESTIONS DU JOUR

POISSONS ENTIERS GRILÉS

- SOLE 500g 58
- LOUP SAUVAGE 500g 40
- TURBOT SAUVAGE
 - 1,5kg 165
 - 2kg 220
- SAINT PIERRE SAUVAGE
 - 1kg 120
 - 1,1kg 130

Nos poissons & crustacés entiers grillés sont accompagnés d'un écrasé de pommes de terre, de légumes sautés et d'aioli

SUGGESTION VIN

Chablis Or Domaine Aegerter «Chardonnay» 15cl 15

SUGGESTION DESSERT

AFFOGATO DEL MANNA, glace vanille noix de pécan, chantilly amaretto 0.0%, Nespresso 12

17/06/2026

Les prix de la carte sont exprimés en euros, nets, TTC, service compris.



SUGGESTIONS ENTRÉES

- 12 moules gratinées 18

SUGGESTIONS DE L'ÉCAILLER

| | |
|---------------------------|------------------------|
| 6 huîtres 12,50 | 12 pointus 12,50 |
| 12 crevettes, aioli 16,50 | huître Gillardeau 4,00 |
| 6 langoustines 28,00 | |

ASSIETTE DE L'ÉCAILLER 26

6 huîtres, 4 moules, 4 crevettes, 4 pointus

PLATEAU EXTRA MANNA 140

8 huîtres, 8 moules, 6 crevettes, 6 pointus 6 palourdes,
4 langoustines, 1 homard bleu de Bretagne

PLATEAU ROYAL 150

14 huîtres, 10 moules, 10 crevettes, 10 pointus, 6 palourdes,
6 langoustines, 1 homard, 1 tourteau

SUGGESTION D'EXCEPTION

PINCE DE KING CRABE

100g | 25

Sublimez votre dégustation de fruits de mer et crustacés
Beurre de caviar Petrossian 40g 32





THE PETROSSIAN MOMENT

| | |
|-----------------------------------------------|----|
| CAVIAR OSSETRA TSAR IMPERIAL PETROSSIAN ©30 G | 95 |
| Isigny cream and blinis(G-O-P-A-L) | |
| TARAMA WITH KING CRAB PETROSSIAN ©100 G | 20 |
| rye crackers(C-MO-L-FC) | |
| TARAMA WITH LOBSTER PETROSSIAN ©100 G | 20 |
| rye crackers(C-MO-L-FC) | |
| SARDINES IN OLIVE OIL PETROSSIAN ©112 G | 25 |
| pan con tomate(G-P) | |

ENHANCE YOUR TASTING

| | |
|------------------------------------------------------------------------------|----|
| BEAR BROTHERS CAVIAR SHOT 4 CL | 18 |
| An unexpected encounter between the purity of Vodka and the luxury of Caviar | |
| GLASS OF CHAMPAGNE VEUVE CLICQUOT BRUT | 12 |
| Carte jaune 10 cl | |

Prices on the menu are expressed in euros, net, inclusive of VAT, service included.



MANNA

SIGNATURE COCKTAILS



SIGNATURE COCKTAILS CREATED BY GAËTAN SAUVAGE

PERLE DE GARRIGUE 14

This refined cocktail combines Gin de Grézan with wild strawberry, enhanced by yellow lemon and a raspberry-thyme cordial, all elevated with a touch of sparkling cherry.

CAÏPI DEL MANNA 14

Magnifica cachaça infused with tonka bean, enhanced by cocoa notes and a hint of passion fruit, for an elegant and captivating composition.

PORN STAR 15

An iconic and sensual creation blending Renaissance vodka with vanilla, passion fruit liqueur and purée, fresh maracuja, and a hint of lime.

PASTÈQUE MULE 15

Belvédère vodka infused with black pepper, clarified watermelon juice and lime, topped with ginger beer for a fresh, spicy and elegant finish.

SPICY VIDA 15

The alliance of Pura Vida white rum and Mandarine Napoléon liqueur, enhanced by a spiced mango cordial and elevated with sparkling water.

GUAVACOLADA 15

A blend of Planteray coconut rum and Pura Vida white rum, structured with coconut purée and roasted coconut syrup, balanced by the freshness of guava juice.

ANOTHER WORLD 15

Between citrus brightness and cocoa depth, Hendrick's Another is dressed with pear and an oat foam for a delicate tasting experience.

PALOMITA 15

Milagro tequila infused with Padrón ignites on contact with Campari, softened by hibiscus and enhanced with a burst of grapefruit.

MADELEINE CRISTAL 16

A revisited childhood memory, the sweetness of madeleine crystallised in a cocktail of absolute clarity.

AURORE DORÉE 17

Let yourself be enchanted by the floral notes of Ciala liqueur and its gold flakes, the freshness of lemon, the sweetness of honey, all elevated by the bubbles of Veuve Clicquot.

OR D'AGAVE 28

The nutty roundness of fat-wash, the nobility of Don Julio 1942, crowned with a light popcorn foam.

SIGNATURE COCKTAILS



SIGNATURE COCKTAILS CREATED BY GAËTAN SAUVAGE

Our Gourmet Signatures

BANANA BREAD 15

An ultra-indulgent cocktail where melting banana and peanut butter intertwine with vanilla sweetness, enhanced by a caramelised frécinette adding a crunchy and deliciously sweet touch (L-FC)

T'TIME **LA BRIQUOLE**® 15

YU Gin Black Lemon, black tea, green tea syrup, oat milk foam and honey.
Created for La Briquole – a soft biscuit with lemon notes, coated with a delicately crunchy shell (G-L-O-SO)

Alcohol-free version available on request.

Our Spritz

MANNA SPRITZ 14

Fair passion liqueur, passion purée, vanilla syrup

ASIAN SPRITZ 14

Umeshu liqueur, Yuzu juice and sparkling sake

DOLCE FRESCA 14

Italicus liqueur, cucumber liqueur, vineyard peach purée

SPRITZ CLASSIQUE 12

Mio, Solare, Elderflower

Our Iced Coffees

MANNA COFFEE 12

Nespresso, coconut milk, coconut syrup, Shanky's Whip liqueur, Magnifica cachaça

MATCHA LATTE 7

CHAÏ LATTE 7

FLAVOURED ICED COFFEE 7

vanilla, hazelnut, orgeat, caramel

PLANT-BASED ICED COFFEE 8

almond, oat, coconut (ALPRO Barista range)

OUR TEAM WILL BE DELIGHTED TO PREPARE ALL YOUR FAVOURITE COCKTAILS ON REQUEST.

Prices on the menu are expressed in euros, net, inclusive of VAT, service included.

STARTERS



BELLOTA HAM PLATTER 25

pan con tomate(G-FC)

CRAB DEVILLED EGGS (2 PIECES) 14

citrus mayonnaise, herb oil, spinach shoots(O-M-C)

Extra Caviar +10

GOLDEN GREY MULLET CEVICHE 19

cucumber and lemon yoghurt, grapefruit gel, cucumber pickles(P-AS-L)

Extra Caviar +10

BRAIDED MOZZARELLA 20

mixed-colour tomato salad, IGP olive oil, IGP Modena balsamic vinegar

"Maison La Vernède"(L-FC)

MINI TACOS WITH MARINATED SALMON 18

citrus mayonnaise, coleslaw(O-P-M-G)

IMAGINED AND CREATED BY AKHMED DZIRO

Signature Rolls (8 pieces)

ROLL WAGYU 40

Wagyu beef, tempura prawn, cucumber, Petrossian caviar (C-P-G-O-SO-SE)

EBI TEMPURA ROLL 20

tempura prawn, avocado, masago roe, jalapeño (C-O-G-SE)

Extra Caviar +10

SPICY MAGURO ROLL 20

tuna, cucumber, takuan, spicy sauce, shichimi, spring onion (P-SO-SE)

Extra Caviar +10

DRAGON ROLL 20

salmon, cucumber, unagi sauce, sesame, eel (P-SO-SE)

Extra Caviar +10

YASAI 17

avocado, cucumber, takuan, green sesame (SE-SO)

Extra Caviar +10

Nigiri (6 pieces)

TUNA 20

kizami wazabi (P)

SALMON 18

chives, lemon (P)

WAGYU BEEF, PETROSSIAN CAVIAR (2 PIECES) (P) 20

SUSHI



IMAGINED AND CREATED BY AKHMED DZIRO

Sashimi (6 pieces)

SALMON, TROUT ROE (P) 18

TUNA, KIZAMI WASABI (P) 20

Tataki

TUNA TATAKI 25

marinated tuna, soy sauce, green sesame, spring onion (P-SO-SE)

Shirachi Bowls

SALMON 22

vinegared rice, salmon, avocado, trout roe, sesame, chives (P-SE)

TUNA 24

vinegared rice, tuna, avocado, sesame, kizami wasabi, chives (P-SE)

MIX 23

vinegared rice, salmon, tuna, avocado, unagi sauce (P-SO)

SALADS



CAESAR SALAD 24

romaine lettuce, crispy chicken "EU origin", parmesan, soft-boiled egg, focaccina, cherry tomatoes, Caesar dressing (G-O-A-SO-L-FC)

ASIAN SALAD 23

mixed leaves, beef tataki "EU origin", pickled red onion, soybeans, avocado, cherry tomatoes, bean sprouts, fried onions, roasted peanuts, Asian dressing (SE-G-A-AS)

BUDDHA BOWL 21

marinated quinoa, avocado, soybeans, coleslaw, pickled red onion, beetroot hummus, pomegranate, fresh mango, toasted buckwheat (AS-SE-FC)

PIZZAS

LA NAPOLITAINE 21

tomato sauce, mozzarella di bufala, marinated anchovies, taggiasche olives, roasted tomatoes, basil pesto, caper flowers, olive oil (G-L-P-FC)

LA CARBONARA 20

pecorino cream, grilled guanciale, mozzarella fior di latte, egg yolk, grated pecorino, pepper (G-L-O)

LA PARMA 23

tomato sauce, Parma ham, cherry tomatoes, parmesan shavings, mozzarella di bufala, rocket, balsamic vinegar (G-L-AS)

LA TARTUFATA 24

truffle mascarpone cream, sautéed button mushrooms, herb porchetta, creamy burrata (G-L)

MEAT



ORIGINAL BEEF TARTARE 26

knife-cut tartare "French origin", lightly spiced mayonnaise, capers, gherkins, shallots, homemade fries (O-M)

Extra seared foie gras +6 • Extra Petrossian caviar +10 • Extra bone marrow +6

CHARCOAL-GRILLED DUCK BREAST 30

duck breast "French origin", mashed sweet potato, grilled vegetables, unagi sauce, toasted buckwheat (L-FC-P-SO-SE)

DRY-AGED FRENCH RIBEYE SELECTION «MAISON LESAGE» 39

chimichurri mayonnaise, homemade fries (O-M)

FISH

PRAWN RISOTTO 30

creamy parmesan risotto, grilled wild prawns, parmesan shavings, black garlic cream, parsley oil (L-C)

GRILLED SCALLOPS 32

squid ink arroz with peppers, Noilly Prat sauce, smoked trout roe, chives (G-L-C)

GRILLED SQUID TENTACLE 26

citrus mayonnaise, grilled chorizo, crushed potatoes with spring onions, grilled vegetables, caramelised orange juice (MO-M-O-L)

PASTA

BUCATINI ALL'AMATRICIANA 26

tomato and basil sauce, grilled pork guanciale, stracciatella, basil oil, grated pecorino (G-L-O)

TAGLIATELLE WITH CLAMS IN PARSLEY 32

parmesan shavings (G-MO-L-O)

DESSERTS



TIRAMISU MANNA STYLE 13
(O-L-G-FC)

SEASONAL FRESH FRUIT PLATTER 16
chocolate sauce(L-FC)

ANGIOLETTIS WITH NUTELLA (10 PIECES) 13
hazelnut pieces(L-G-FC)

MANGO STICKY RICE 13
creamy coconut rice, puffed rice pearls, mango sorbet, fresh mango, coconut coulis, lime gel(L-AS)

AGED CHEESE PLATTER 14
selected by our Chef, jam and salad bouquet(L-M-AS)

GOURMET SIGNATURES

BANANA BREAD 15

An ultra-indulgent cocktail where melting banana and peanut butter intertwine with vanilla sweetness, enhanced by a caramelised frécinette adding a crunchy and deliciously sweet touch(L-FC)

T'TIME LA BRIQUOLE® 15

YU Gin Black Lemon, black tea, green tea syrup, oat milk foam and honey. Created for La Briquole – a soft biscuit with lemon notes, coated with a delicately crunchy shell(G-L-O-SO)

Alcohol-free version available on request.

SUNDAES

RASPBERRY-PISTACHIO 12

soft-serve ice cream, raspberry-lime coulis, caramelised pistachios(L-FC)

EXOTIC DELIGHT 12

soft-serve ice cream, exotic fruit brunoise, mango coulis, coconut crumble(L)

COMPLETELY NUTTY 12

soft-serve ice cream, Nutella, puffed chocolate balls(L-FC)

PEANUT CARAMEL MADNESS 12

soft-serve ice cream, caramel coulis, roasted peanuts(L-A)

APERITIFS



| | |
|-----------------------|---------------------|
| RICARD/PASTIS 4cl | 5 |
| MARTINI RED/WHITE 5cl | 5 |
| SANGRIA OUR WAY | 15 cl 12 / 75 cl 32 |

DRAUGHT & BOTTLED BEERS

| | |
|-------------------------------------------------|-------------------------------------|
| ESTRELLA DAMM 5,4% | Half pint 25 cl 4 / Pint 50 cl 7,50 |
| MILLENARI COMBAVA LEMON 4,8% | Half pint 25 cl 5,50 / Pint 50 cl 9 |
| Picon supplement + 1 Syrup supplement + 0,50 | |
| DESPERADOS 33cl | 8 |
| NOAM 34cl | 9 |

SOFT DRINKS



Mocktails

| | |
|-------------------------------------------------------------------------|------|
| YU NO SMASH | 10 |
| Yu No 0%, basil syrup, strawberry purée, lemon juice | |
| VELOURS EXOTIQUE | 10 |
| pressed apple juice, pineapple juice, orgeat syrup, passion fruit purée | |
| ALMAVE | 10 |
| alcohol-free tequila, spiced mango cordial, ginger beer | |
| NO AMARETTO SOUR | 10 |
| Adriatico 0%, lemon juice, orgeat syrup | |
| SPRITZ 0 % | 10 |
| Mio 0%, alcohol-free prosecco, sparkling water | |
| DETOX OF THE MOMENT | 10 |
| HOMEMADE ICED TEAS 25cl | 6 |
| Peach iced tea « Earl Grey tea, peach syrup, lemon juice » | |
| Hibiscus tea « hibiscus tea, hibiscus syrup and fresh mint » | |
| COLD-PRESSED JUICES 25cl | 6 |
| orange / lemon / grapefruit / apple | |
| PEPSI / PEPSI MAX 33cl | 6 |
| LIMONADE 50cl | 6 |
| DIABOLO 50cl | 6,50 |
| WATER WITH SYRUP 50cl | 4,50 |
| RED BULL ENERGY DRINK / | |
| RED BULL SUGAR FREE 25cl | 6 |
| JARDIN DES PAPES FRUIT JUICES | 5 |
| tomato juice / strawberry nectar | |
| EVIAN / EVIAN SPARKLING 75cl | 7 |

SPIRITS



VODKA

4 cl 70 cl 175 cl

| | | | |
|----------------------------------------------------------------------------------------------------------|----|-----|-----|
| BELVÉDÈRE Belvédère vodka is created from Polish rye, purified water and fire-distilled. | 12 | 150 | 300 |
| BELUGA A very pure vodka, crystalline with floral and sweet notes. | 13 | | |
| HAKU VODKA Haku is a vodka made from 100% Japanese white rice (Hakumai). | 13 | | |
| BEAR BROTHER CAVIAR An unexpected encounter between the purity of vodka and the luxury of caviar. | 17 | | |

GIN ALL OUR GINS ARE SERVED WITH THREE CENTS ORIGINAL TONIC WATER

FRANCE

| | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|--|--|
| LA PERLE NOIRE A Montpellier-inspired gin with grisette, featuring lemon, citrus, liquorice and anise flavours. | 12 | | |
| ALTITUDE Altitude Alpine Strawberry Pink Gin, infused with mountain botanicals and wild strawberries. | 12 | | |
| G'VINE A fresh, floral, smooth and velvety gin, made from vine flowers. | 12 | | |
| BB 09 A gin distinguished by its fresh ingredients, including bergamot and lemon zest, thyme, rosemary, sage, coriander and timut pepper. | 13 | | |
| YU BLACK Great freshness allowing the expression of both fresh, deep and powerful notes of black lemon, with smoky and woody accents. | 13 | | |
| GENEROUS ORGANIC A gin with great freshness and a burst of citrus on the palate. | 13 | | |
| MELFIRA Artisanal Corsican gin, enhanced by notes of myrtle and immortelle. | 13 | | |
| PRINCE EXPLORER A perfect balance combining the refreshing brightness of Mediterranean citrus with the exotic complexity of some of the world's finest peppers. | 14 | | |
| PALMERAIE Premier cru gin distilled with the distinctive flavours of Marrakech. | 17 | | |

UNITED KINGDOM

| | | | |
|------------------------------------------------------------------------------------------------------------------------------------------|----|-----|-----|
| HENDRICK'S Scottish gin infused with roses and served with slices of cucumber. | 13 | 150 | 300 |
| HENDRICK'S ANOTHER A gin with orange blossom flavours and indulgent cocoa notes. | 13 | | |
| HENDRICK'S GRAND CABARET Decadent aromas of stone fruits such as apricot and peach, a journey of exploration for refined palates. | 13 | | |

SPAIN

| | | | |
|--------------------------------------------------------------------------------------------------------------------------------------------|----|--|--|
| NORDÉS Spanish gin with a pronounced red fruit flavour. | 13 | | |
| GIN MARE Distilled with typically Mediterranean botanicals such as basil, thyme, rosemary, juniper berries, coriander and cardamom. | 13 | | |

JAPAN

| | | | |
|----------------------------------------------------------------------------------------------------------------------------------------|----|--|--|
| ETSU JAPANESE PACIFIC OCEAN WATER LIMITED EDITION Distilled from local botanicals incorporating a touch of Pacific Ocean water. | 14 | | |
| ROKU SAKURA BLOOM A very fresh gin with a soft and elegant floral taste, enhanced by a hint of salinity from sakura leaves.. | 13 | | |

SPIRITS



MANNA

GIN ALL OUR GINS ARE SERVED WITH THREE CENTS ORIGINAL TONIC WATER 4 cl 70 cl

GERMANY

MONKEY 47 This gin draws its inspiration from the German Black Forest and its incredible resources; it is made from 47 botanicals. 14

BELGIUM

SIR CHILL Belgian gin with aromas of tobacco and vanilla. 15

PORTUGAL

ADAMVS The only gin in the world using the Baga grape as one of its botanicals. 15

MEXICO

LOS CONVIDADOS Organic gin featuring ingredients rarely used in gin production, such as spirulina and yuzu – one to discover. 13

HOLLAND

SEVENTY ONE A luxury gin par excellence, aged in oak barrels. 25

ITALIA

SOLARO A gin from Capri, an exceptional spirit using a precise selection of botanicals such as lemon blossom. 20

AGAVE SPIRITS

TEQUILA PLATA *Unaged tequila, bottled directly after distillation.*

MILAGRO SILVER 12

JOSE CUERVO PLATINO 14

CINCORO PLATA 15

CLASE AZUL AHUMADO 28

TEQUILA REPOSADO *Tequila aged in wooden barrels for at least 2 months and up to a maximum of 1 year.*

CINCORO REPOSADO 15

CLASE AZUL REPOSADO 25 340

EIGHT RESERVE 30

CLASE AZUL GOLD 48 700

TEQUILA AÑEJO *Tequila aged between 12 months and 3 years.*

CINCORO AÑEJO 20

HERMANA 25

1800 MILENIO 30

CLASE AZUL AÑEJO 70 900

TEQUILA ULTRA AÑEJO *The most premium category of tequila due to a long ageing process of more than 3 years.*

CLASE AZUL ULTRA AÑEJO 2 cl 120 5000

DON JULIO 1942 28 340

JOSE CUERVO RESERVA DE LA FAMILIA 25

SPIRITS



AGAVE SPIRITS

4 cl

MEZCAL *Made from agave but with marked differences in production, featuring a smoky flavour.*

LOST EXPLORER MEZCAL 14
CLASE AZUL MEZCAL SAN LUIS POTOSI 48

CACHAÇA

Cachaça is a Brazilian spirit made from fresh sugarcane juice that is fermented and distilled, offering a profile that is both vegetal, fruity and slightly spicy.

MAGNIFICA EXTRA PREMIUM 13
MAGNIFICA RESERVA SOLERA 15

RUMS

FRANCE

PLANTERAY SEALANDER 40° A blend of rums with flavours of baked apple, tonka bean and dried banana. 13

PLANTERAY CUT & DRY COCONUT 40° Rum infused with coconut, offering a smooth exotic flavour. 13

PLANTERAY PX XO 40° Rum aged in Pedro Ximénez casks, offering rich aromas of dried fruits and caramel. 13

GUATEMALA

SECHA DE LA SILVA 40° Aged in oak barrels, then infused with cocoa beans. 12

PANAMA

SÉRUM MAMIE 40° Amber rum with notes of cocoa, vanilla and toffee. 12

SÉRUM ANCON 10 ANS 40° Rum made from cane honey, aged for 10 years in bourbon casks. 13

BUMBU XO 40° Rum distilled from local sugarcane, then aged up to 18 years in American oak barrels. 13

CUBA

LEGENDARIO 34° Rum aged for a minimum of 7 years, with raisins added for a 45-day maceration. 12

EMINENTE 41,3° Rum aged for 7 years in whisky casks. 14

VENEZUELA

BOCATHEVA 15 ANS 45° Rum aged in American oak barrels with pastry notes and cocoa blended with hints of raisins. 12

PERU

MANDATARIO XO 40° Rum aged in cognac casks and then in Grand Marnier casks, offering flavours of candied citrus peel, banana, pineapple and passion fruit. 13

SPIRITS



RHUMS

4 cl

COSTA RICA

PURA VIDA XO 40° On the nose, indulgent notes of crème brûlée, gingerbread, banana and flambéed pineapple.

12

JAMAICA

CANEROCK 40° Spiced and vanilla-forward rum.

12

YELLOW SNAKE 40° This aged amber rum is a refined blend of around twenty traditional Jamaican rums, aged between 3 and 8 years.

12

BARBADOS

MOUNT GAY BLACK BARREL 43° A characterful rum with notes of gingerbread, caramel and lychee.

12

SEYCHELLES

TAKAMAKA 51,6° A fruity and herbaceous rum with notes of vanilla and caramel.

13

MADEIRA

RUM 970 53,4° Cask strength rum, aged for 5 years in wine barrels.

16

EXCEPTIONAL RUMS

PANAMA

KUNA DAVIDOFF 42° A rare and exceptional rum whose production has been discontinued, with flavours of tobacco and leather over a base of rich vanilla.

40

SÉRUM PUENTE CENTENARIO 2005 40° A remarkable extra-aged rum, aged for 16 years in ex-bourbon casks, with only 3,000 bottles produced.

15

VIETNAM

BELAMI LEGACY 48° Rum aged inside a pineapple, then pressed and macerated in casks.

18

MAURITIUS

EMPEROR 42° Rum finished in Château Pape Clément casks.

16

FRENCH ANTILLES

SAINT JAMES BRUT DE COLONNE 73,7° Organic white agricole rum, bottled straight from the column without dilution.

13

SAINT JAMES 2001 43° Rum with complex aromas of cocoa and woody notes, aged for 10 years.

15

PÈRE LABAT GRAND DIPLOMATE 45° A blend of different crus with a finish dominated by caramel, chocolate and bitter orange.

16

ART DECO J. BAILLY 45° An exceptional Martinican agricole rum, with woody, spicy notes elegantly mellowed by time.

18

SPIRITS



MANNA

WHISKY

4 cl 70 cl

FRANCE

BELLEVOYE TRIPLE MALT FINITION GRAIN FIN 40° Single Malt. 12

SCOTLAND

MONKEY SHOULDER 40° Blended Malt. 12 140

GLENFIDDICH TRIPLE OAK 12 ANS 40° Single Malt. 12

GLENFIDDICH 21 ANS GRAN RESERVA 40° Single Malt. 25

GLENFIDDICH 23 ANS GRAND CRU 40° Single Malt. 40

BALVENIE DOUBLEWOOD 12 ANS 40° Single Malt. 14

SCOTTISH PEAT BOLTS

AILSA BAY 48,9° Single Malt. 14

IRELAND

WEST CORK 45° Single Malt. 13

JAPAN

HIBIKI JAPANESE HARMONY 43° Blended. 15

USA

SAZERAC RYE 45° Rye. 12

JACK DANIEL'S WOODFORD RESERVE 43,2° Bourbon 13

JACK DANIEL'S 40° Tennessee Whiskey. 12 120

COGNAC

RÉMY MARTIN 1738 ACCORD ROYAL 13

RÉMY MARTIN XO 25

LIQUORS

MENTHE ERNEST 9

ADRIATICO LIQUEUR D'AMANDE 9

DI SOREMENTO LIMONCELLO 9

COINTREAU NOIR A harmonious blend of orange peel essence and Rémy Martin cognac. 10

BIARRITZ BONHEUR (lemon, raspberry, peppermint) 9

NOCES ROYALES A noble French liqueur, 100% natural, combining Williams pear and cognac. 10

FIVE FARMS A cream liqueur skilfully blended with Irish whiskey. 10

CHARTREUSE VERTE 10

CHARTREUSE M.O.F (Cuvée des Meilleurs Ouvriers de France sommeliers) 14

HOT DRINKS



NESPRESSO®

| | |
|-------------------------------------------------------------|------|
| NESPRESSO, NESPRESSO LONG, NESPRESSO DECAF | 3,50 |
| DOUBLE NESPRESSO | 6 |
| NESPRESSO GRAND CRÈME | 6 |
| <i>Alpro plant-based range: almond, oat and coconut +€2</i> | |
| CAPPUCCINO | 8 |
| HOT CHOCOLATE | 5 |
| TEA / HERBAL INFUSION | 4 |

ALLERGENS



G - Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products made from these cereals



C - Crustaceans and crustacean-based products



O - Eggs and egg-based products



P - Fish and fish-based products



A - Peanuts and peanut-based products



SO - Soya and soya-based products



L - Milk and milk-based products (including lactose)



FC - Nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamia, pistachios and products derived from these nuts)



CE - Celery and celery-based products



M - Mustard and mustard-based products



SE - Sesame seeds and sesame-based products



AS - Sulphur dioxide and sulphites in concentrations over 10mg/l



L - Lupin and lupin-based products



MO - Molluscs and mollusc-based products



MANNA
BEACH

HORAIRES

JUIN À AOÛT

MAI & SEPTEMBRE

OUVERT TOUS LES JOURS

DE 9H À 21H

OUVERT TOUS LES JOURS

DE 9H À 20H



BAINS DE SOLEIL

TARIFS POUR 2 PERSONNES

BAIN DE SOLEIL : 50€

BAIN DE SOLEIL PREMIÈRE LIGNE : 60€

BED SUR ESTRADE : 80€

LOCATION DRAP DE BAIN : 8€



Veuve Clicquot **MINUTY**

PLUS D'INFORMATIONS SUR:

MANNABEACH.FR

SUIVEZ-NOUS SUR INSTAGRAM



[MANNA.BEACH](https://www.instagram.com/MANNA.BEACH)