MANNA
BEACH

SUGGESTIONS DU JOUR

SUGGESTIONS ENTREES

-10 Moules gratinées 18

-«L'instant Marin», palourdes en persillade,
joëls croustillants et moules en tempura 20

POISSONS ET CRUSTACÉS GRILLÉS

HOMARD BLEU DE BRETAGNE 25€/100g

TURBOT SAUVAGE
-800g 100
-900g 110
-1kg 120
-1,1kg 130
-1,3kg 150

DAURADE ROYALE
-600g 45

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

SUGGESTION DESSERT "BANOFFEE"

-Banane fondante, caramel beurre salé,
crumble coco croustillant 12

LAST DAY

MANNA
BEACH

SUGGESTIONS DE L'ÉCAILLER

12 Crevettes, aïoli 19,50
12 Bulots 14,00
6 Huîtres Etang de Thau n°3 14

ASSIETTE DE L'ECAILLER 36

6 huîtres, 4 moules, 4 crevettes, 4 pointus

PLATEAU ROYAL 100

14 huîtres, 8 moules, 6 palourdes, 6 pointus, 6 crevettes,
1 homard

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

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

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

MANNA

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.

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

SIGNATURE COCKTAILS

MANNA

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

MANNA

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

SEA BREAM CEVICHE 19
cucumber and lemon yoghurt, grapefruit gel, cucumber pickles (P-AS-L)
Extra Caviar +10

BRAIDED MOZZARELLA 22
mixed-colour tomato salad, olive oil, balsamic vinegar (L-FC)

MINI TACOS WITH MARINATED SALMON 18
citrus mayonnaise, coleslaw (O-P-M-G)

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

SUSHI

MANNA

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

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SUSHI

MANNA

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)

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MANNA

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 MARGARITA 20
tomato base, mozzarella fior di latte, pesto, roasted tomatoes, burrata stracciatella (G-L)

LA CARBONARA 20
pecorino cream, grilled guanciale, mozzarella fior di latte, egg yolk, grated pecorino, pepper (G-L-O)

REGINA 23
tomato base, porchetta, mushroom cream, mozzarella fior di latte, burrata stracciatella (G-L)

L'AFFINÉE 23
pecorino cream, mozzarella fior di latte, gorgonzola, taleggio, brie (G-L)

PISTACHIO 24
olive oil, mozzarella fior di latte, Mortadella Bologna, burrata stracciatella, roasted pistachio pieces (G-A-L-FC)

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

MANNA

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)

BEEF RIBEYE HEART "ARGENTINIAN SELECTION" (300 G) 38
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)

LOW-TEMPERATURE COOKED GRILLED OCTOPUS TENTACLE 28
citrus mayonnaise, grilled chorizo, crushed potatoes with spring onions, grilled vegetables, caramelised orange jus (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)

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

DESSERTS

MANNA

AFFOGATO 12
Nespresso, vanilla and pecan ice cream, Amaretto 0.0% whipped cream (L-FC)
Extra Adriatico almond liqueur 2 cl

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)

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APERITIFS

MANNA

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

MANNA

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

MANNA

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

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.*

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

MANNA

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

MANNA

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 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

MANNA

NESPRESSO

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

ALLERGENS

MANNA



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

OUVERT TOUS LES JOURS

DE 9H À 21H

MAI & SEPTEMBRE

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€

Château Puech-Haut

Veuve Clicquot

MINUTY

PLUS D'INFORMATIONS SUR:
MANNABEACH.FR

SUIVEZ-NOUS SUR INSTAGRAM
MANNA.BEACH