TODAY'S RECOMMENDATIONS

MANNA

Appetizer Suggestions
- 10 Mussels au gratin 18
-"The Seafood Moment": clams in parsley sauce, crispy joëls and tempura mussels 20

The Oyster Shucker's Suggestions
12 Prawns with Aioli 19.50
12 Whelks 14.00
6 Thau Lagoon Oysters No. 3 14

SHELLFISHER'S PLATTER 36
6 oysters, 4 mussels, 4 prawns, 4 clams

ROYAL PLATTER 100
14 oysters, 8 mussels, 6 clams, 6 clams, 6 prawns, 1 lobster

Enhance your seafood tasting: Petrossian Caviar Butter 40g 32

COCKTAIL OF THE MOMENT

DETOX
Apple, yuzu, ginger, chai syrup

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.

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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.

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SNACKING

MANNA

CLUB SANDWICH BY MANNA 23
focaccia, low-temperature cooked chicken "EU origin", hard-boiled egg, smoked mayonnaise, coleslaw, pickled red onion, smoked cheddar, grilled bacon (G-L-O-M-A-FC)

SALMON CLUB SANDWICH 23
focaccia, smoked salmon, hard-boiled egg, cream cheese, avocado, tomatoes, spinach shoots, homemade fries (G-L-O-P-A-FC)

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)

BRAIDED MOZZARELLA 20
mixed-colour tomato salad, IGP olive oil, IGP Modena balsamic vinegar "Maison La Vernède" (L-FC)

CRAB DEVILLED EGGS (2 PIECES) 14
citrus mayonnaise, herb oil, spinach shoots (O-M-C)
Extra Caviar +10

BELLOTA HAM PLATTER 25
pan con tomate (G-FC)

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SUSHI

MANNA

IMAGINED AND CREATED BY AKHMED DZIRO

Signatures 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)

SAUMON 18
chives, lemon (P)

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

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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PIZZAS

MANNA

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)

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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

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.*

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

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

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

OUR WINE CELLAR

MANNA

OUR WHITES

OCCITANIE

IGP PAYS D'OC

« CONFIDENTIEL »
Château Saint-Martin-des-Champs
Chardonnay
75 cl **35€**

« VIOGNIER »
La Madeleine Saint-Jean
Viognier
75 cl **35€**

« 1675 »
Château Saint-Martin-des-Champs
Sauvignon
75 cl **45€**

« COMBARELS »
Domaine Cassagne et Vitailles
Chardonnay, Viognier, Colombard
75 cl **48€**

« LA FALAISE »
Château La Négly
Chardonnay, Grenache, Petit Manseng, Sauvignon
75 cl **55€**

« CIGALUS »
Gérard Bertrand
Chardonnay, Viognier, Sauvignon
2024 - 75 cl **55€**
2019 S.A. 75 cl **78€**
2018 S.A. 75 cl **80€**

« ART »
Clos des Centenaires
Roussanne, Grenache Blanc
75 cl **70€**

« LES CREISSES »
Domaine Les Creisses
Chardonnay, Rolle, Grenache
S.A. 75 cl **110€**

IGP HÉRAULT

« COMBE CALCAIRE »
Famille Guibert
Chardonnay, Grenache Blanc, Sauvignon
75 cl **38€**

« PUECH LAZERT »
Domaine Puech Lazert
Chardonnay, Viognier
75 cl **55€**

« SICLÈNE »
Domaine La Terrasse d'Élise
Roussanne, Marsanne, Chardonnay
75 cl **68€**

« MAS JULLIEN »
Domaine Cassagne et Vitailles
Chenin Blanc, Grenache, Carignan
S.A. 75 cl **75€**

« LE 360 »
Domaine du Mas des Armes
Rolle, Roussanne, Sauvignon, Viognier
75 cl **120€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR WHITES

OCCITANIE

AOP LANGUEDOC

« CHEMIN DES GARENNES »
Château Capion
Viognier, Rolle, Marsanne, Clairette
75 cl **48€**

« ÉGÉRIE »
Château Bas d'Aumelas
Grenache, Roussanne
75 cl **60€**

« SAINT-SYLVESTRE »
Domaine Saint-Sylvestre
Marsanne, Roussanne, Viognier
S.A. 75 cl **70€**

« TÊTE DE BÉLIER »
Château Puech-Haut
Roussanne, Marsanne,
Grenache, Viognier
2023 - 75 cl **50€**
2022 - 75 cl **55€** 150 cl **105€**
2010 S.A. 75 cl **95€**

« PARCELLAIRE BOSC NÈGRE »
Château Puech-Haut
Roussanne
2023 S.A. 75 cl **100€**

AOP PIC SAINT LOUP

« MIRABEL »
Domaine Mirabel
Viognier, Roussanne
S.A. 75 cl **45€**

AOP FAUGÈRES

« RISÉES EN MER »
Fabien Pujol
Roussanne, Rolle
75 cl **45€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR WHITES

OCCITANIE

IGP SAINT-GUILHEM-LE-DÉSERT (CITÉ ANIANE)

« SELENE »
Domaine Nova Solis
Carignan Blanc
75 cl **45€**

« L'HERMAS »
Domaine L'Hermas
Rolle, Roussanne, Chenin Blanc
S.A. 75 cl **55€**

« LES CARGADOUS »
Clos de la Barthassade
Roussanne, Chenin
75 cl **70€**

« TRÉLANS »
Domaine Alain Chabanon
Chenin, Rolle
2022 - 75 cl **80€**

« MAS DE DAUMAS GASSAC »
Famille Guibert de la Vaissière
Viognier, Petit Manseng, Chardonnay, Chenin, Bourboulenc
2023 - 75 cl **90€** 150 cl **190€**
2020 - 75 cl **110€**
2018 - 75 cl **140€**

IGP HAUTE VALLÉE DE L'ORB

« PLÔ DE CAMBRE »
Domaine Saint Antonin
Chardonnay
75 cl **48€**

AOP CORBIÈRES

« SOLUS »
Domaine Caraguilhes
Grenache, Roussanne
75 cl **55€**

« LA BÉGOU »
Domaine Maxime Magnon
Grenache Gris, Grenache Blanc
75 cl **75€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR WHITES

OCCITANIE

AOP LIMOUX

« AIGLE ROYAL »
Gérard Bertrand
Chardonnay
75 cl **90€**

IGP MÉDITERRANÉE

« LA GRANDE BLEUE »
Gérard Bertrand
Rolle, Grenache Blanc, Viognier, Chardonnay, Sauvignon
75 cl **40€**

VINS DE FRANCE

« ARGALI »
Château Puech-Haut
Rolle, Sauvignon Blanc
75 cl **38€** 150 cl **75€**

« SOUS LA GRANGE DU PIFFÉ »
Domaine Van Aalderen
Chardonnay, Clairette
S.A. 75 cl **55€**

« BOUBOULES »
Domaine Van Aalderen
Grenache, Clairette
S.A. 75 cl **60€**

« ALTUS »
Nicolas SenLanne
Grenache Blanc, Clairette
S.A. 75 cl **70€**

« MONTCALMÈS »
Domaine Montcalmès
Marsanne, Roussanne
S.A. 75 cl **120€**

PROVENCE

AOP CÔTES DE PROVENCE – CRU CLASSÉ

« BLANC ET OR »
Château Minuty
Rolle, Sauvignon, Viognier
75 cl **55€** 150 cl **110€**

« FANTASTIQUE »
Château Sainte Marguerite
Rolle
75 cl **60€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR WHITES

CORSE

IGP ÎLE DE BEAUTÉ

« INITIALE »
Domaine Zuria
Rolle, Biancu Gentile, Genovese
75 cl **80€**

BOURGOGNE

AOP MÂCON-VILLAGES

« PETIT VILLAGE »
Domaine Aegerter
Chardonnay
75 cl **45€**

AOP VIRÉ-CLESSÉ

« VIRÉ-CLESSÉ »
Domaine Chanson
Chardonnay
75 cl **55€**

AOP CHABLIS

« OR »
Domaine Aegerter
Chardonnay
S.A. 75 cl **80€** 150 cl **160€**

AOP MEURSAULT

«MEURSAULT RÉSERVE PERSONNELLE »
Domaine Aegerter
Chardonnay
2023 S.A. 75 cl **100€**
2022 S.A. 75 cl **110€**
2020 S.A. 75 cl **120€**

« 1ER CRU CHARMES »
Domaine Aegerter
Chardonnay
2003 S.A. 75 cl **180€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR WHITES

BOURGOGNE

AOP BOURGOGNE

« OVUM »
Domaine Aegerter
Chardonnay
2021 S.A. 75 cl **150€**

AOP CHASSAGNE-MONTRACHET 1ER CRU

« LES CHENEVOTTES »
Domaine Chanson
Chardonnay
75 cl **165€**

AOP BEAUNE 1ER CRU

« CLOS DES MOUCHES »
Domaine Chanson
Chardonnay
2022 - 75 cl **160€**

« CLOS DES MOUCHES »
Maison Joseph Drouhin
Chardonnay
2023 - 75 cl **265€**

AOP PULIGNY-MONTRACHET

« PULIGNY-MONTRACHET »
Domaine Aegerter
Chardonnay
2023 S.A. 75 cl **155€**

« VIEILLES VIGNES »
Domaine Seguin Manuel
Chardonnay
2021 - 75 cl **160€**

AOP CORTON-CHARLEMAGNE

« CORTON-CHARLEMAGNE »
Domaine Aegerter
Chardonnay
2023 S.A. 75 cl **250€**

« CORTON-CHARLEMAGNE »
Domaine Maldant-Pauvelot
Chardonnay
2022 S.A. 75 cl **300€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR WHITES

VALLÉE DU RHÔNE

IGP COLLINES RHODANIENNES

« LES CONTOURS DE DEPONCINS »
Domaine François Villard
Viognier
75 cl **54€**

AOP SAINT-JOSEPH

« LE GRAND POMPÉE »
Maison Paul Jaboulet Aîné
Marsanne, Roussane
75 cl **55€**

AOP CONDRIEU

« LE GRAND VALLON »
Domaine François Villard
Viognier
75 cl **92€**

« LA DORIANE »
E. Guigal
Viognier
2021 - 75 cl **160€**

AOP CHÂTEAUNEUF-DU-PAPE

« ROUSSANNE VIEILLES VIGNES »
Famille Perrin
Roussanne
2024 S.A. 75 cl **230€**

LOIRE

AOP POUILLY-FUMÉ

« POUILLY-FUMÉ »
Château de Tracy
Sauvignon Blanc
75 cl **58€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR WHITES

LOIRE

AOP POUILLY-FUMÉ

« POUILLY-FUMÉ »
Château de Tracy
Sauvignon Blanc
75 cl **58€**

VIN DE FRANCE

« SILEX »
Didier Dagueneau
Sauvignon Blanc
2022 S.A. 75 cl **190€**
2020 S.A. 75 cl **200€**
2019 S.A. 75 cl **210€**

SUD-OUEST

VIN DE FRANCE

« VILLA CHAMBRE D'AMOUR »
Domaine Lionel Osmin & Cie
Gros Manseng, Sauvignon Blanc
75 cl **40€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR ROSÉS

OCCITANIE

IGP PAYS D'OC

« ARGALI »
Château Puech-Haut
Grenache, Cinsault
75 cl **38€** 150 cl **75€**

« THEYRON »
Château Puech-Haut
Syrah, Mourvèdre, Grenache
75 cl **42€**

AOP LANGUEDOC CABRIÈRES

« CLOS DU TEMPLE »
Gérard Bertrand
Cinsault, Grenache Noir, Syrah, Mourvèdre, Viognier
75 cl **220€**

PROVENCE

AOP CÔTES DE PROVENCE

« ROSÉ ET OR »
Château Minuty
Grenache, Syrah, Cinsault, Rolle
75 cl **50€** 150 cl **100€**

« 281 »
Château Minuty
Grenache, Syrah, Rolle
75 cl **85€** 150 cl **180€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR REDS

OCCITANIE

IGP PAYS D'OC

« CONFIDENTIEL »
Château Saint-Martin-des-Champs
Syrah
75 cl **35€**

« HORLOGE »
La Madeleine Saint-Jean
Grenache, Syrah, Carignan
75 cl **45€**

AOP LANGUEDOC

« LES INITIÉS »
Domaine d'Hondrat
Syrah, Grenache Noir, Mourvèdre
75 cl **40€**

« PARCELLAIRE LA 40E »
Château Puech-Haut
Syrah, Grenache
2021 - 75 cl **100€**

« PARCELLAIRE CANTE LEBRE »
Château Puech-Haut
Grenache, Carignan, Mourvèdre, Syrah
2016 - 75 cl **110€**

« PARCELLAIRE REBOUSSIER »
Château Puech-Haut
Carignan, Grenache
2016 - 75 cl **110€**

« BERGERIE DE L'ARCADE »
Domaine La Bergerie de l'Arcade
Grenache, Syrah
S.A. 75 cl **180€**

IGP HÉRAULT

« COMBE CALCAIRE »
Famille Guibert
Cabernet Sauvignon, Grenache, Merlot, Syrah
75 cl **38€**

« PRINCESSES »
Domaine Parpalhòl
Syrah, Cabernet, Grenache, Mourvèdre
75 cl **50€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR REDS

OCCITANIE

IGP HÉRAULT

« PUECH LAZERT »
Domaine Puech Lazert
Cabernet, Syrah, Mourvèdre
2021 - 75 cl **65€**
2015 - 75 cl **110€**

« LES BRUNES »
Domaine Les Creisses
Syrah, Cabernet Sauvignon, Mourvèdre
2023 S.A. 75 cl **90€**

« GRANGE DES PÈRES »
Domaine de la Grange des Pères
Syrah, Cabernet Sauvignon, Mourvèdre
2020 S.A. 75 cl **350€**

AOP FAUGÈRES

« PARADIS DES CIGALES »
Fabien Pujol
Syrah, Mourvèdre, Grenache
75 cl **45€**

AOP TERRASSES DU LARZAC

« COMBARELS »
Domaine Cassagne et Vitailles
Grenache, Syrah
75 cl **56€**

« L'HERMAS »
Domaine de l'Hermas
Syrah, Mourvèdre, Carignan
2023 - 75 cl **60€**

« AUTOUR DES JONQUIÈRES »
Domaine Mas Jullien
Mourvèdre, Carignan, Syrah
S.A. 75 cl **82€**

« CLAS MANI »
Domaine Cassagne et Vitailles
Grenache, Syrah, Carignan
2020 - 75 cl **80€**

« MONTCALMÈS »
Domaine Montcalmès
Syrah, Grenache, Mourvèdre
S.A. 75 cl **120€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR REDS

OCCITANIE

IGP SAINT-GUILHEM-LE-DÉSERT (CITÉ ANIANE)

« MAS DE DAUMAS GASSAC »
Famille Guibert de la Vaissière
Cabernet Sauvignon et Cabernet Franc, Merlot, Petit Verdot, Malbec
2022 S.A. 75 cl **90€**
2018 S.A. 75 cl **120€**
2016 S.A. 75 cl **150€**

AOP MONTPEYROUX

« CUVÉE AUPILHAC »
Domaine Aupilhac
Grenache, Syrah, Mourvèdre
2021 - 75 cl **48€**
2017 S.A. 75 cl **92€**
2015 S.A. 75 cl **110€**

AOP LA CLAPE

« LA FALAISE »
Château La Négly
Carignan, Grenache, Mourvèdre
75 cl **45€**

« PARCELLAIRE L'HOSPITALITAS »
Gérard Bertrand
Mourvèdre, Syrah
2021 - 75 cl **80€**

AOP PIC SAINT-LOUP

« LES BANCELS »
Domaine Mirabel
Syrah, Mourvèdre, Grenache, Cinsault, Carignan
75 cl **48€**

« LE LOUP DU PIC »
Château Puech-Haut
Mourvèdre, Syrah
75 cl **42€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR REDS

OCCITANIE

AOP CORBIÈRES

« DOMAINE DE VILLEMAJOU »
Gérard Bertrand
Carignan, Grenache Noir, Syrah
75 cl **40€**

« PARCELLAIRE LA FORGE »
Gérard Bertrand
Carignan, Grenache Noir, Syrah
2023 - 75 cl **80€**

IGP AUDE HAUTERIVE

« CIGALUS »
Gérard Bertrand
Cabernet Franc et Cabernet Sauvignon, Merlot, Syrah, Grenache, Caladoc
2021 - 75 cl **55€**

VINS DE FRANCE

« LE CISSO »
Domaine Van Aalderen
Merlot, Cabernet Sauvignon
75 cl **38€**

« MAS JANUS »
Domaine Van Aalderen
Grenache, Mourvèdre, Carignan, Syrah
75 cl **48€**

« SÉCULAIRE »
Château Grézan – Famille Cros-Pujol
Carignan
75 cl **75€**

« PORTE DU CIEL »
Château La Négly
Grenache, Syrah
2021 - 75 cl **200€**

« CLOS DES TRUFFIERS »
Château La Négly
Grenache, Syrah
2021 - 75 cl **210€**

« THESIS »
Nicolas SenLanne
Grenache Noir
S.A. 75 cl **68€**

« ASSEMBLAGE »
Nicolas SenLanne
Grenache, Syrah, Cinsault, Carignan
S.A. 75 cl **68€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR REDS

PROVENCE

IGP ALPILLES

« TRÉVALLON »
Domaine Trévallon
Syrah, Cabernet Sauvignon
2022 S.A. 75 cl **160€**

AOP CÔTES DE PROVENCE

« GABRIEL »
Château Minuty
Syrah
S.A. 75 cl **110€**

CORSE

IGP ÎLE DE BEAUTÉ

« INITIALE »
Domaine Zuria
Sciaccarellu
75 cl **70€**

BORDEAUX

AOP PESSAC-LÉOGNAN

« CHÂTEAU SMITH HAUT LAFITTE »
Château Smith Haut Lafitte
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
2022 S.A. 75 cl **200€**
2020 S.A. 75 cl **220€**

AOP MARGAUX

« CHÂTEAU BOYD-CANTENAC »
Château Boyd-Cantenac
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot
2018 - 75 cl **80€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR REDS

BORDEAUX

AOP PAUILLAC

« CHÂTEAU LYNCH-BAGES »
Château Lynch-Bages
Cabernet Sauvignon, Merlot, Cabernet Franc
2018 - 75 cl **200€**

BOURGOGNE

AOP HAUTES-CÔTES DE NUITS

« LA REF »
Domaine Aegerter
Pinot Noir
S.A. 75 cl **85€**

BOURGOGNE

AOP NUITS-SAINT-GEORGES 1ER CRU

« LES CHABOEUFS »
Domaine Aegerter
Pinot Noir
2023 S.A. 75 cl **120€**

AOP VOSNE-ROMANÉE

« VOSNE-ROMANÉE »
Domaine Aegerter
Pinot Noir
2023 S.A. 75 cl **160€**

AOP GEVREY-CHAMBERTIN 1ER CRU

« GEVREY-CHAMBERTIN »
Domaine Jacques Prieur
Pinot Noir
2022 S.A. 75 cl **280€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR REDS

BOURGOGNE

AOP CORTON GRAND CRU

« CORTON BRESSANDES »
Domaine Aegerter
Pinot Noir
2023 S.A. 75 cl **260€**

AOP CLOS DE VOUGEOT GRAND CRU

« CLOS DE VOUGEOT »
Château de La Tour
Pinot Noir
2019 S.A. 75 cl **270€**

« CLOS DE VOUGEOT »
Domaine Aegerter
Pinot Noir
2023 S.A. 75 cl **350€**

VALLÉE DU RHÔNE

AOP CHÂTEAUNEUF-DU-PAPE

« CLOS DES PAPES »
Domaine Clos des Papes
Grenache, Mourvèdre, Syrah, Counoise
2020 75 cl **150€**

« CHÂTEAU DE BEAUCASTEL »
Famille Perrin
Grenache, Mourvèdre, Syrah, Counoise, Cinsault
2009 S.A. 75 cl **220€**
2004 S.A. 75 cl **250€**
1998 S.A. 75 cl **290€**

AOP CÔTE-RÔTIE

« LA LANDONNE » 2020
Maison Delas
Syrah
2020 75 cl **210€**

AOP CORNAS

« REYNARD »
Maison Paul Jaboulet Aîné
Syrah
2020 S.A. 75 cl **250€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

OUR REDS

VALLÉE DU RHÔNE

AOP SAINT-JOSEPH

« LE GRAND POMPÉE »
Maison Paul Jaboulet Aîné
Syrah
2022 - 75 cl **50€**

AOP HERMITAGE

« MAISON BLEUE »
Maison Paul Jaboulet Aîné
Syrah
2018 S.A. 75 cl **170€**

ITALIE

DOCG BRUNELLO DI MONTALCINO

« BIONDI SANTI – TENUTA GREPPO »
Biondi Santi
Sangiovese Grosso
2017 S.A. 75 cl **300€**

DOC BOLGHERI SASSICAIA

« SASSICAIA »
Tenuta San Guido
Cabernet Sauvignon, Cabernet Franc
2020 S.A. 75 cl **500€**

IGT TOSCANA

« SOLAIA »
Marchesi Antinori
Cabernet Sauvignon, Sangiovese
2018 S.A. 75 cl **550€**

« MASSETO »
Tenuta dell'Ornellaia
Merlot
2019 S.A. 75 cl **1250€**

S.A. : SOUS ALLOCATION

OUR WINE CELLAR

MANNA

WINES BY THE GLASS

OUR WHITES

« VIOGNIER »
La Madeleine Saint-Jean
Viognier
15 cl **8€**

« ARGALI »
Château Puech-Haut
Rolle, Sauvignon Blanc
15 cl **9€**

« MÂCON-VILLAGES »
Domaine Aegerter
Chardonnay
15 cl **10€**

OUR ROSÉS

« ARGALI »
Château Puech-Haut
Grenache, Cinsault
15 cl **9€**

« ROSÉ ET OR »
Château Minuty
Grenache, Syrah, Cinsault, Rolle
15 cl **10€**

OUR REDS

« CONFIDENTIEL »
Château Saint-Martin-des-Champs
Syrah
15 cl **8€**

« LOUP DU PIC »
Château Puech-Haut
Mourvèdre, Syrah
15 cl **10€**

OUR WINE CELLAR

MANNA

OUR CHAMPAGNES

VEUVE CLICQUOT

BRUT CARTE JAUNE 10 cl **12€** - 75 cl **95€** - 150 cl **195€**

ROSÉ 75 cl **100€** - 150 cl **195€**

RICH 75 cl **95€** - 150 cl **195€**

« Veuve Clicquot Rich is the perfect summer champagne to enjoy over ice; it can be enhanced with cucumber, ginger or red pepper »

RICH ROSÉ 75 cl **100€**

« The Rosé version is also best served over ice, but it's even better when garnished with lime zest, pineapple chunks or ginger.»

LA GRANDE DAME 2015 - 75 cl **250€**

LA GRANDE DAME ROSÉ 2012 - 75 cl **320€**

RUINART

ROSÉ 75 cl **150€**

BLANC DE BLANCS 75 cl **170€** - 150 cl **350€** - 300 cl **1300€**

DOM RUINART BLANC DE BLANCS 75 cl **300€**

DOM RUINART ROSÉ 75 cl **300€** - 150 cl **600€**

DOM PÉRIGNON

VINTAGE 2015 - 75 cl **300€** - 150 cl **700€**

ROSÉ VINTAGE 2009 - 75 cl **550€**

ROSÉ ÉDITION « LADY GAGA » 2008 - 150 cl **1300€**

OUR WINE CELLAR

MANNA

OUR CHAMPAGNES

ARMAND DE BRIGNAC

BRUT GOLD 75 cl 350€ - 150 cl 700€

ROSÉ 75 cl 500€

BLANC DE BLANCS 75 cl 700€

BOLLINGER

SPECIAL CUVÉE 75 cl 100€

ROSÉ 75 cl 120€

LA GRANDE ANNÉE 2015 - 75 cl 200€

R.D (BATCH 1) 2007 - 75 cl 400€

POL ROGER

BRUT RÉSERVE 75 cl 120€

DEUTZ

BRUT CLASSIC 75 cl 100€

BLANC DE BLANCS 75 cl 160€

AMOUR DE DEUTZ 2015 - 75 cl 250€

KRUG

GRANDE CUVÉE ÉDITION 173ÈME 75 cl 300€

PIPER-HEIDSIECK

RARE 2013 - 75 cl 250€

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