

## TODAY'S RECOMMENDATIONS

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### Pizza Base

Cream, tarragon, dill, gravlax salmon, cherry tomatoes 22

### The Oyster Shucker's Suggestion

6 oysters 12.50

6 langoustines 28.00

12 scallops 12.50

Gillardeau oysters (4 each)

### EXTRA MANNA PLATTER 140

8 oysters, 8 mussels, 6 prawns, 6 scallops, 6 clams, 4 langoustines, 1 blue lobster from Brittany

### ROYAL PLATTER 150

14 oysters, 10 mussels, 10 prawns, 10 scallops, 6 clams, 6 langoustines, 1 lobster, 1 brown crab

Enhance your seafood and shellfish tasting with Petrossian Caviar Butter 40g 32

## COCKTAIL OF THE MOMENT

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Cocktail suggestion : Saint-James 2001 rum, cane syrup, limoncello meringue 25

DETOX OF THE MOMENT Orange, lemon, ginger



## 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.

# SIGNATURE COCKTAILS



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## 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.

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# SNACKING

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## 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)

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 wasabi (P)

### SAUMON 18

chives, lemon (P)

BOEUF 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

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MANNA

## 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-0)

## 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)

# 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)

# 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

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*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



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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



## VODKA

4 cl 70 cl 175 cl

<b>BELVÉDÈRE</b> Belvédère vodka is created from Polish rye, purified water and fire-distilled.	12	150	300
<b>BELUGA</b> A very pure vodka, crystalline with floral and sweet notes.	13		
<b>HAKU VODKA</b> Haku is a vodka made from 100% Japanese white rice (Hakumai).	13		
<b>BEAR BROTHER CAVIAR</b> 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

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

### UNITED KINGDOM

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

### SPAIN

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

### JAPAN

<b>ETSU JAPANESE PACIFIC OCEAN WATER LIMITED EDITION</b> Distilled from local botanicals incorporating a touch of Pacific Ocean water.	14		
<b>ROKU SAKURA BLOOM</b> 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

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## 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

# SOFT DRINKS



## Mocktails

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

## 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, Colombar  
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€**

## 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€**

## 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€**

## 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 WHITES

### CORSE

#### IGP ÎLE DE BEAUTÉ

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##### « INITIALE »

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

### BOURGOGNE

#### AOP MÂCON-VILLAGES

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##### « PETIT VILLAGE »

Domaine Aegerter  
Chardonnay  
75 cl **45€**

#### AOP VIRÉ-CLESSÉ

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##### « VIRÉ-CLESSÉ »

Domaine Chanson  
Chardonnay  
75 cl **55€**

#### AOP CHABLIS

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##### « OR »

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

#### AOP MEURSAULT

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##### « 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€**

## OUR WHITES

### BOURGOGNE AOP BOURGOGNE

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#### « OVUM »

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

### AOP CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU

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#### « LES CHENEVOTTES »

Domaine Chanson  
Chardonnay  
75 cl **165€**

### AOP BEAUNE 1<sup>ER</sup> CRU

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#### « CLOS DES MOUCHES »

Domaine Chanson  
Chardonnay  
2022 - 75 cl **160€**

#### « CLOS DES MOUCHES »

Maison Joseph Drouhin  
Chardonnay  
2023 - 75 cl **265€**

### AOP PULIGNY-MONTRACHET

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#### « PULIGNY-MONTRACHET »

Domaine Aegerter  
Chardonnay  
2023 S.A. 75 cl **155€**

#### « VIEILLES VIGNES »

Domaine Seguin Manuel  
Chardonnay  
2021 - 75 cl **160€**

### AOP CORTON-CHARLEMAGNE

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#### « CORTON-CHARLEMAGNE » « CORTON-CHARLEMAGNE »

Domaine Aegerter  
Chardonnay  
2023 S.A. 75 cl **250€**

Domaine Maldant-Pauvelot  
Chardonnay  
2022 S.A. 75 cl **300€**

## 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  
Syrah  
75 cl **55€**

#### AOP CONDRIEU

##### « LE GRAND VALLON »

Domaine François Villard  
Viognier  
75 cl **92€**

##### « LA DORIANE »

E. Guaigal  
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€**

## 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€**

## 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€**

## 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 40<sup>E</sup> »

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€**

## 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€**

## OUR REDS

### OCCITANIE

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

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##### « 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

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##### « 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

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##### « 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

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##### « LES BANCELS »

Domaine Mirabel

Syrah, Mourvèdre, Grenache,  
Cinsault, Carignan

75 cl **48€**

##### « LE LOUP DU PIC »

Château Puech-Haut

Mourvèdre, Syrah

75 cl **42€**

## 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€**

## OUR REDS

### PROVENCE

#### IGP ALPILLES

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#### « TRÉVALLON »

Domaine Trévallon

Syrah, Cabernet Sauvignon

2022 S.A. 75 cl **160€**

#### AOP CÔTES DE PROVENCE

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#### « GABRIEL »

Château Minuty

Syrah

S.A. 75 cl **110€**

### CORSE

#### IGP ÎLE DE BEAUTÉ

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#### « INITIALE »

Domaine Zuria

Sciaccarellu

75 cl **70€**

### BORDEAUX

#### AOP PESSAC-LÉOGNAN

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#### « 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

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#### « CHÂTEAU BOYD-CANTENAC »

Château Boyd-Cantenac

Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

2018 - 75 cl **80€**

S.A. : SOUS ALLOCATION

## OUR REDS

### BORDEAUX

#### AOP PAUILLAC

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#### « CHÂTEAU LYNCH-BAGES »

Château Lynch-Bages

Cabernet Sauvignon, Merlot, Cabernet Franc

2018 - 75 cl **200€**

### BOURGOGNE

#### AOP HAUTES-CÔTES DE NUITS

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#### « LA REF »

Domaine Aegerter

Pinot Noir

S.A. 75 cl **85€**

### BOURGOGNE

#### AOP NUITS-SAINT-GEORGES 1<sup>ER</sup> CRU

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#### « LES CHABOEUFS »

Domaine Aegerter

Pinot Noir

2023 S.A. 75 cl **120€**

#### AOP VOSNE-ROMANÉE

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#### « VOSNE-ROMANÉE »

Domaine Aegerter

Pinot Noir

2023 S.A. 75 cl **160€**

#### AOP GEVREY-CHAMBERTIN 1<sup>ER</sup> CRU

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#### « GEVREY-CHAMBERTIN »

Domaine Jacques Prieur

Pinot Noir

2022 S.A. 75 cl **280€**

S.A. : SOUS ALLOCATION

## OUR REDS

### BOURGOGNE

#### AOP CORTON GRAND CRU

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##### « CORTON BRESSANDES »

Domaine Aegerter  
Pinot Noir

2023 S.A. 75 cl **260€**

#### AOP CLOS DE VOUGEOT GRAND CRU

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##### « CLOS DE VOUGEOT » « CLOS DE VOUGEOT »

Château de La Tour  
Pinot Noir

2019 S.A. 75 cl **270€**

Domaine Aegerter  
Pinot Noir

2023 S.A. 75 cl **350€**

### VALLÉE DU RHÔNE

#### AOP CHÂTEAUNEUF-DU-PAPE

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##### « CLOS DES PAPES » « CHÂTEAU DE BEAUCASTEL »

Domaine Clos des Papes  
Grenache, Mourvèdre, Syrah, Cunoise  
2020 75 cl **150€**

Famille Perrin  
Grenache, Mourvèdre, Syrah,  
Cunoise, Cinsault

2009 S.A. 75 cl **220€**

2004 S.A. 75 cl **250€**

1998 S.A. 75 cl **290€**

#### AOP CÔTE-RÔTIE

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##### « LA LANDONNE » 2020

Maison Delas  
Syrah

2020 75 cl **210€**

#### AOP CORNAS

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##### « REYNARD »

Maison Paul Jaboulet Aîné  
Syrah

2020 S.A. 75 cl **250€**

## OUR REDS

### VALLÉE DU RHÔNE AOP SAINT-JOSEPH

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#### « LE GRAND POMPÉE »

Maison Paul Jaboulet Aîné

Syrah

2022 - 75 cl **50€**

### AOP HERMITAGE

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#### « MAISON BLEUE »

Maison Paul Jaboulet Aîné

Syrah

2018 S.A. 75 cl **170€**

## ITALIE

### DOCG BRUNELLO DI MONTALCINO

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#### « BIONDI SANTI – TENUTA GREPPO »

Biondi Santi

Sangiovese Grosso

2017 S.A. 75 cl **300€**

### DOC BOLGHERI SASSICAIA

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#### « SASSICAIA »

Tenuta San Guido

Cabernet Sauvignon, Cabernet Franc

2020 S.A. 75 cl **500€**

### IGT TOSCANA

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#### « SOLAIA »

Marchesi Antinori

Cabernet Sauvignon, Sangiovese

2018 S.A. 75 cl **550€**

#### « MASSETO »

Tenuta dell'Ornellaia

Merlot

2019 S.A. 75 cl **1250€**

## 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€**

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## 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€**

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### 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€**

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### DOM PÉRIGNON

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

ROSÉ VINTAGE 2009 - 75 cl **550€**

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

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## OUR CHAMPAGNES

### ARMAND DE BRIGNAC

BRUT GOLD 75 cl **350€** - 150 cl **700€**

ROSÉ 75 cl **500€**

BLANC DE BLANCS 75 cl **700€**

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### 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€**

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### POL ROGER

BRUT RÉSERVE 75 cl **120€**

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### DEUTZ

BRUT CLASSIC 75 cl **100€**

BLANC DE BLANCS 75 cl **160€**

AMOUR DE DEUTZ 2015 - 75 cl **250€**

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### KRUG

GRANDE CUVÉE ÉDITION 173<sup>ÈME</sup> 75 cl **300€**

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### PIPER-HEIDSIECK

RARE 2013 - 75 cl **250€**

# 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

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JUIN À AOÛT

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MAI & SEPTEMBRE

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OUVERT TOUS LES JOURS

**DE 9H À 21H**

OUVERT TOUS LES JOURS

**DE 9H À 20H**



## BAINS DE SOLEIL

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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](http://MANNABEACH.FR)

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