



MANNA

# Suggestions of the Day

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# Cocktail of the Moment

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## The Petrossian Moment

OSSETRA TSAR IMPERIAL PETROSSIAN CAVIAR ©30 G & its blinis(G-O-P-A-L)	95
PETROSSIAN ROYAL CRAB TARAMA ©100 G & its crips(C-MO-L-FC)	20
PETROSSIAN SEA URCHIN CORAL TARAMA ©100 G & its crips(C-MO-L-FC)	20
PETROSSIAN SARDINES IN OLIVE OIL ©112 G & pan con tomate toast (G-P)	25

## Enhance Your Tasting

GUILLOTINE CAVIAR VODKA 40° 4 CL Ultra-premium French vodka distilled with the finest ossetra caviar	20
GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE Carte jaune 10 cl	12

**SCAN TO SEE**  
THE SUGGESTIONS  
OF THE DAY AND THE  
COCKTAIL OF THE  
MOMENT



Allergen list available on request.  
Prices are in euros, inclusive of tax and service.



# Signature Cocktails



SIGNATURE COCKTAILS BY GAËTAN SAUVAGE & SIMON DECONINCK

<b>CAÏPI DEL MANNA</b>	14
Parati cachaça infused with tonka bean, cocoa syrup, passion fruit purée	
<b>MATCHA SOUR</b>	14
Matcha liqueur, yuzu purée, mango syrup, Japanese bitte	
<b>MARGAMATÉ</b>	14
Milagro tequila infused with maté, Cointreau, maté, rosemary-infused agave syrup, lemon	
<b>PORN STAR</b>	15
Renaissance vanilla vodka, passion liqueur and purée, lime, fresh maracuja	
<b>PASTÈQUE MULE</b>	15
Belvedere vodka, fresh watermelon, lime, spicy watermelon syrup, Three Cents ginger beer	
<b>BAKERY MARTINI</b>	15
Renaissance vodka infused with croissant, coffee liqueur, Alpro Barista Almond, sweet syrup	
<b>DUBAÏ COCKTAIL</b>	15
Renaissance vodka, chocolate and hazelnut liqueur, pistachio syrup, roasted pistachio foam	
<b>OASIUM MANNA</b>	15
Hendrick's Oasium gin, grapefruit juice, elderflower liqueur, Campari, pink pepper & hibiscus foam	
<b>THE LAST MARE</b>	15
Gin Mare Capri, Villa Massa limoncello, green chartreuse, verjuice, Lillet Blanc	
<b>OUR BLOODY MARY CLARIFICATION</b>	16
<b>SPARKLING RASPBERRY</b>	16
Veuve Clicquot champagne, Planteray Coconut rum, raspberry purée, lime, vanilla syrup	
<b>TRUFFLEMARGA</b>	28
Clase Azul Reposado tequila, truffle oil-infused Cointreau, verjuice, agave syrup	

OUR TEAM WILL BE HAPPY TO PREPARE ALL YOUR FAVOURITE COCKTAILS UPON REQUEST.

# Signature Cocktails



SIGNATURE COCKTAILS BY GAËTAN SAUVAGE & SIMON DECONINCK

## Our Spritz

<b>MANNA SPRITZ</b>	14
Fair passion fruit liqueur, passion fruit purée, vanilla syrup, prosecco, sparkling water	
<b>SAKURA SPRITZ</b>	14
Roku Sakura gin, Pandan liqueur, sparkling sake, lychee syrup, sparkling water	
<b>CHAMBORD SPRITZ</b>	14
Chambord, Villa Massa amaretto, Planteray coconut rum, prosecco, sparkling water	
<b>CLASSIC SPRITZ</b>	12
Mio / Elderflower / Chandon	

## Our Frozen Cocktails

<b>G'VINE SORBET</b>	14
G'vine gin, elderflower liqueur, mint cordial, lime	
<b>SPICY MANGORITA</b>	14
Milagro tequila infused with chilli, cointreau, agave syrup, lime, mango purée	

## Our Ice Coffees

<b>MANNA COFFEE</b>	12
Espresso, coconut cream, orgeat syrup, Pura Vida rum	
<b>MATCHA LATTE</b>	7
<b>CHAI LATTE</b>	7
<b>PLANT-BASED ICE COFFEE</b>	8
Almond / Oat / Coconut (ALPRO Barista range)	
<b>FLAVOURED ICE COFFEE</b>	6
Vanilla / Hazelnut / Orgeat / Caramel	

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# Our Shellfish



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<b>PLATE OF 6 OYSTERS FROM THE ÉTANG DE THAU</b>	13,50
Shallot vinegar(MO)	
<b>PLATE OF 12 POINTUS</b>	14
Homemade aioli(C-O-A-L-M-MO)	
<b>BOUQUET OF 12 PRAWNS</b>	16,50
Homemade aioli(M-O-C-L)	
<b>PLATE OF 6 LANGOUSTINES</b>	24
Homemade aioli(C-O-A-L-M-MO)	
<b>SMALL SEAFOOD PLATTER</b>	58
6 oysters from the Étang de Thau, 6 prawns, 6 pointus, 4 langoustines(MO-C-L-M-A-O)	

# To Share

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<b>YOOM PLATTER BY PETROSSIAN</b>	38
Chicken kung pao dim sum, wild prawn har gau, pork and ginger gyoza, peanut chicken bao bun, sweet and sour sauce (G-A-SE-O-L-C)	
<b>CHARCUTERIE &amp; CHEESE PLATTER</b>	42
Bellota cured ham, Iberian chorizo, Iberian fuet, forest terrine, fresh goat's cheese, Ossau-Iraty AOP, jam and pan con tomate (G-L)	

# Our Pizzas



OUR MENU IS IMAGINED AND CREATED BY CHEF VINCENT BERTHELON

<b>CHEESE LOVER</b>	19
Crème fraîche, gorgonzola, smoked mozzarella, parmesan, fior di latte mozzarella, Taleggio, honey pearls (G-L)	
<b>CORSICA</b>	20
Tomato sauce, Figatelli, goat's cheese, fior di latte mozzarella, rosemary gel (G-L-AS)	
<b>PARMA</b>	21
Tomato sauce, Parma ham, cherry tomatoes, parmesan shavings, buffalo mozzarella, rocket, balsamic vinegar (G-L-AS)	
<b>TARTUFATA</b>	23
Mascarpone truffle cream, sautéed Paris mushrooms, herb porchetta, creamy burrata (G-L)	

# Aperitifs



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

## DRAFT & BOTTLED BEERS

ESTRELLA DAMM 5,4%	Half Pint 25 cl - 4 / Pint 50 cl - 7,50
MILLENARI Citron Kombawa 4,8%	Half Pint 25 cl - 5,50 / Pint 50 cl - 9
Picon supplement + 1 Syrup supplement + 0,50	
BOTTLED BEERS 33cl	8
DESPERADOS / CORONA	
BOTTLED BEERS 34cl	9
NOAM	

# Soft Drinks

## Mocktails

<b>CHILL AND SMASH</b> 10
Sir Chill 0%, basil syrup, strawberry purée, lemon juice
<b>VELOURS EXOTIQUE</b> 10
Pressed apple juice, pineapple, orgeat syrup, passion fruit purée
<b>SPRITZ 0%</b> 10
Mio 0%, alcohol-free prosecco, sparkling water
<b>DETOX OF THE DAY</b> 10

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<b>HOMEMADE ICED TEAS</b> 25 CL 6
<b>Peach Iced Tea</b> « Earl Grey tea, peach syrup, lemon »
<b>Maté</b> « Maté, lemon, rosemary-infused agave syrup »

<b>COLD-PRESSED JUICES</b> 25 CL 6
Orange / Lemon / Grapefruit / Apple
<b>HOMEMADE LEMONADE</b> 25 CL 6
<b>PEPSI, PEPSI MAX</b> 33 CL 6
<b>LIMONADE</b> 50 CL 6
<b>DIABOLO</b> 50 CL 6,5
<b>SYRUP WITH WATER</b> 50 CL 4,5
<b>GANGSTAR PREMIUM ENERGY DRINK</b> 25 CL 6
<b>FRUIT JUICES LES JARDINS DES PAPES</b> 25 CL 6
Tomato / Strawberry
<b>WATER</b> 75 CL 7
Évian / Badoit

# Our Spirit



## VODKA

4 cl 70 cl 175 cl

**ORAGE CITRON DE MENTON** Vodka distilled with a rigorous selection of IGP Menton lemons. 12

**ORAGE CLÉMENTINE CORSE** Vodka distilled with fresh clementines and a few leaves to complete its aromatic bouquet. 12

**RENAISSANCE** Renaissance vodka is the fruit of a traditional distillation of 100% French wheat. 12

**BELVEDERE** Belvedere vodka is created from Polish rye, purified water and fire distilled. 13 150 300

**HAKU VODKA** Haku is a vodka made from 100% Japanese white rice (Hakumai). 13

**GUILLOTINE CAVIAR** Ultra-premium French vodka distilled with the finest Ossetra caviar. 20

## GIN

### FRANCE

**LA PERLE NOIRE** Montpellier-inspired gin with Grisetto, lemon, citrus, liquorice and anise flavour. 12

**ALTITUDE** Altitude Alpine Strawberry Pink Gin infused with mountain herbs and wild strawberries. 12

**G'VINE** A fresh, floral, round and smooth gin made from vine flowers. 12

**HOLD UP** Craft gin made in Cognac with notes of juniper and Tonka beans. 13

**BB 09** This gin is distinguished by its fresh ingredients, including bergamot and lemon zest, thyme, rosemary, sage, coriander and timut pepper. 13

**GENEROUS ORGANIC** A very fresh gin with a burst of lemon on the palate. 13

**MELFIRA** Artisanal Corsican gin with notes of myrtle and immortelle. 13

**NOUAISON GIN RÉSERVE** The result of distilling French grapes and meticulously maturing them in cognac casks. 14

**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

### ROYAUME-UNI

**MARTIN MILLER'S** Classic and traditional London Dry distilled with the purest water in the world. 12

**GLENDALOUGH** Irish gin infused with wild roses. 12

**BROCKMANS** This gin combines classic flavours with a hint of orange. 13

**HENDRICK'S** Scottish gin infused with roses and cucumber. 13 150 300

**HENDRICK'S FLORA ADORA** The summer version is infused with a seductively fresh floral bouquet. 13

**HENDRICK'S GRAND CABARET** Decadent aromas of stone fruits such as apricot and peach, a voyage of exploration for discerning palates. 13

**HENDRICK'S OASIUM** This gin reveals a captivating bouquet of aromas, where the freshness of desert herbs and citrus fruits mingle harmoniously with notes of rose and cucumber. 13

# Our Spirit



## GIN

4 cl

### ESPAGNE

**NORDÉS** Spanish gin with a pronounced red fruit flavour. 13

**GIN MARE** It is distilled with typically Mediterranean botanicals such as basil, thyme, rosemary, juniper berries, coriander and cardamom. 13

**GIN MARE ÉDITION CAPRI** It is distinguished by the addition of Capri lemons and Calabrian bergamot, which enrich the original Mare gin recipe. 13

### JAPON

**ROKU SAKURA BLOOM** A very fresh gin with a sweet, elegant floral taste enhanced by a touch of saltiness from the sakura leaves. 13

**ETSU JAPANESE SAKURA LIMITED EDITION** Subtle aromas of cherry blossom, accompanied by notes of citrus and spices. 14

**OKINAWA** Carefully crafted using local long grain rice brandy and juniper berries combined with five botanicals from the tropics to add fruity, exotic notes. 14

### ALLEMAGNE

**ELEPHANT GIN AFRICAN EXPLORA** Gin elaborated thanks to African botanicals. 14

**MONKEY 47** This gin draws its inspiration from the German Black Forest and its incredible resources, and is produced from 47 botanicals. 14

### BELGIQUE

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

**SIR CHILL SUMMER EDITION** Recognisable aroma of tobacco, Conference pear and peppermint. 15

### PORTUGAL

**ADAMVS** The world's only gin made from Baga grapes. 15

### MEXIQUE

**LOS CONVIDADOS** Organic gin featuring ingredients rarely used to make gin, such as spirulina and yuzu. To discover... 14

### ITALIE

**SOLARO** Gin de Capri, an exceptional gin using a precise selection of botanicals such as lemon blossom. 20

### HOLLANDE

**SEVENTY ONE** The ultimate luxury gin, aged in oak barrels. 25

ALL OUR GINS ARE ACCOMPANIED BY THREE CENTS ORIGINAL TONIC WATER

# Our Spirit



MANNA

## AGAVE SPIRITS

4 cl 70 cl

### TEQUILA PLATA

Unaged tequila, bottled directly after distillation.

MILAGRO SILVER

12

JOSE CUERVO PLATINO

14

CLASE AZUL PLATA

15

CINCORO PLATA

15

### TEQUILA REPOSADO

Tequila aged in wooden casks for at least 2 months and up to a maximum of 1 year.

CINCORO REPOSADO

15

CLASE AZUL REPOSADO

25 340

CLASE AZUL GOLD

48 700

### TEQUILA ANEJO

Tequila aged between 12 months and 3 years.

CINCORO ANEJO

20

HERMANA

25

CLASE AZUL ANEJO

70 900

### TEQUILA ULTRA ANEJO

The most premium category of tequila due to a long ageing process of at least 3 years.

DON JULIO 1942

25 340

JOSE CUERVO RESERVA DE LA FAMILIA

25

CLASE AZUL ULTRA ANEJO

2 cl 120 5000

## MEZCAL

Made from agave, but with marked differences in the way it is produced, it has a smoky flavour.

LOST EXPLORER MEZCAL

14

CLASE AZUL MEZCAL SAN LUIS POTOSI

48

## RUM

### FRANCE

PLANTERAY SEALANDER 40% A blend of rums with a taste of baked apple,  
Tonka beans and dried bananas.

13

PLANTERAY CUT & DRY COCONUT 40% Coconut-infused rum with an  
exotic, sweet flavour.

13

# Our Spirit



## RUM

4 cl

### FRANCE

**PLANTERAY PX XO 40%** Rum aged in Pedro Ximénez casks, with rich aromas of dried fruit and caramel. 13

**PLANTERAY JAMAICA 2010 61,4%** A blend of two rums from the island's oldest distillery, matured in cognac casks. 18

### 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 madé from cane honey, aged for 10 years in bourbon barrels. 13

**BUMBU XO 40%** Rum distilled from local sugar cane, then aged for up to 18 years in American oak barrels. 13

### CUBA

**LEGENDARIO 34%** Rum at least 7 years old, to which sultanas are 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 and cocoa scents mixed with hints of sultanas. 12

**ROBLE 40%** Rum distilled in a 5-column alembic and aged for 12 years. 13

### PÉROU

**MANDATARIO XO 40%** Rum aged in cognac casks and then in Grand Marnier casks for a taste of peel, candied citrus fruit, banana, pineapple and passion fruit. 13

### COSTA RICA

**PURA VIDA XO 40%** The nose has gourmet notes of crème brûlée, gingerbread, banana and flambéed pineapple. 12

### JAMAÏQUE

**CANEROCK 40%** Spiced and vanilla rum. 12

### CANADA

**ROSEMONT ANANAS 40%** Rum made from Costa Rican pineapples harvested when fully ripe, then macerated in barrel-aged molasses rum. 12

**ROSEMONT SANTA BANANA 40%** Rum with a smooth, flambéed banana flavour. 13

### BELIZE

**COPALLI CACAO 40%** 100% organic rum distilled in the heart of the Belizean rainforest. 13

# Our Spirit



## RUM

4 cl

### HAÏTI

**BARBANCOURT 55%** This white rum from Haiti has sweet notes of banana, mango and nougat. 12

### BARBADES

**MOUNT GAY BLACK BARREL 43%** A rum with character, with notes of gingerbread, caramel and lychee. 12

**R.L SEAL'S 46%** This rum is reminiscent of a sweet wine with fruity notes, hints of burnt wood and spices skilfully blended with toffee and exotic fruit. 13

### SEYCHELLES

**TAKAMAKA 51,6%** Fruity, herbal rum with notes of vanilla and caramel. 13

### MADÈRE

**RUM 970 53,4%** Brut de fût, aged for 5 years in wine casks. 16

### ANTILLES FRANÇAISES

**SAINT JAMES BRUT DE COLONNE 73,7%** Organic white rum bottled without reduction at the end of the column. 13

**SAINT JAMES 2001 43%** A rum with complex aromas of cocoa and woody notes, aged for 10 years. 15

## EXCEPTIONAL RUMS

### PANAMA

**SÉRUM PUENTE CENTENARIO 2005 40%** A remarkable aged rum, aged for 16 years in ex-bourbon barrels, produced in a limited edition of just 3,000. 15

**KUNA DAVIDOFF 42%** An exceptional rare rum whose production has been discontinued, with flavours of tobacco and leather on a background of gourmet vanilla. 40

### VIETNAM

**BELAMI LEGACY 48%** Rum aged inside a pineapple, then pressed and macerated in casks. 18

**BELAMI PREMIUM 55%** Aged rum in oak barrels with one of the most expensive coffees in the world (Vietnamese Kopi Luwak). 25

### ÎLE MAURICE

**EMPEROR 42%** Rum matured in Château Pape Clément casks. 16

### MARIE GALANTE

**PÈRE LABAT GRAND DIPLOMATE 45%** A blend of different vintages for a finish dominated by caramel, chocolate and bitter orange. 16

# Our Spirit



MANNA

## WHISKY

4 cl 70 cl

### FRANCE

BELLEVOYE TRIPLE MALT FINITION GRAIN FIN 40% Single Malt 12

### ÉCOSSE

MONKEY SOULDER 40% Blended Malte 12 140

GLENFIDDICH TRIPLE OAK 12 ANS 40% Single Malt 12

BALVENIE DOUBLEWOOD 12 ANS 40% Single Malt 14

GLENFIDDICH 21 ANS GRAN RESERVA 40% Single Malt 25

GLENFIDDICH 23 ANS GRAND CRU 40% Single Malt 40

### TOURBÉS D'ÉCOSSE

PORT CHARLOTTE 10 ANS 50% Single Malte Islay 13

AILSA BAY 48,9% Single Malt 14

### JAPON

HIBIKI JAPANESE HARMONY 43% Blended 15

### USA

MAKER'S MARK 45% Bourbon 12

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

JACK DANIEL'S 40% Bourbon 12 120

## COGNAC

RÉMY MARTIN 1738 ACCORD ROYAL 13

RÉMY MARTIN XO 25

# Our Spirit



## LIQUEURS

4 cl

MENTHE ERNEST	9
VILLA MASSA AMARETTO	9
VILLA MASSA LIMONCELLO	9
CHARTREUSE VERTE	10
COINTREAU NOIR <small>A harmonious blend of orange peel essence and Rémy Martin cognac</small>	10
NOCES ROYALES <small>100% natural French noble liqueur combining Williams pear and Cognac</small>	10
KARUKERA <small>Cream of Old Rum</small>	10
ADRIATICO <small>100% natural white almond liqueur</small>	10
FIVE FARMS <small>Cream liqueur skilfully blended with Irish Whiskey</small>	10
CHARTREUSE M.O.F. <small>(Cuvée des Meilleurs Ouvriers de France Sommeliers)</small>	14

## OUR WHITES

### OCCITANIE

#### IGP PAYS D'OC

##### « CHARDONNAY »

Moulin de Gassac

Chardonnay

75 cl **35€**

##### « LA MAISON BLANCHE »

La Madeleine Saint Jean

Chardonnay, Sauvignon, Viognier

75 cl **38€**

##### « ANTHUS »

Domaine Grand Chemin

Chardonnay, Rolle,  
Viognier, Sauvignon

75 cl **40€**

##### « THEYRON »

Château Puech Haut

Rolle

75 cl **40€**

##### « COMBARELS »

Domaine Cassagne et Vitaille

Chardonnay, Viognier, Colombard

75 cl **45€**

##### « LA FALAISE »

Château la Négly

Chardonnay, Grenache,  
Petit manseng, Sauvignon

75 cl **50€**

##### « TÊTE DE BÉLIER »

Château Puech Haut

Roussanne, Marsanne,  
Grenache blanc, Viognier

75 cl **50€** - 150 cl **105€**

##### « CIGALUS »

Gérard Bertrand

Chardonnay, Viognier, Sauvignon

75 cl **54€**

#### IGP HÉRAULT

##### « K'YENNE »

La Terrasse d'Élise

Marsanne, Roussanne

75 cl **55€**

##### « PUECH LAZERT »

Domaine Puech Lazert

Chardonnay, Viognier

75 cl **55€**

##### « MAS JULLIEN »

Domaine Mas Jullien

Viognier, Clairette, Chenin Blanc,  
Grenache, Carignan

**Sous allocation** - 75 cl **75€**

##### « GRANGE DES PÈRES »

Domaine la Grange des Pères

Viognier, Marsanne, Roussanne

**2015** - 75 cl **400€** - 150 cl **900€**

## OUR WHITES

### OCCITANIE

#### AOP LANGUEDOC

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##### « BAS AUMELAS »

Château Bas Aumelas

Grenache, Roussanne, Viognier

75 cl **38€**

##### « FINALMENTE »

Mas Peyrolle

Roussanne, Marsanne, Rolle

75 cl **40€**

#### AOP PIC SAINT LOUP

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##### « SAINTE AGNÈS »

Héritage du Pic Saint Loup

Roussanne, Clairette, Marsanne, Grenache

75 cl **47€**

#### IGP SAINT GUILHEM DU DÉSERT (CITÉ ANIANE)

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##### « MAS DE DAUMAS GASSAC »

Mas de Daumas Gassac

Viognier, Petit manseng, Chardonnay, Chenin blanc, Bourboulenc

**2023 Sous allocation - 75 cl 90€**

**2021 Sous allocation - 75 cl 110€**

**2019 Sous allocation - 75 cl 130€**

#### AOP LIMOUX

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##### « AIGLE ROYAL »

Gérard Bertrand

Chardonnay

75 cl **90€**

## OUR WHITES

### OCCITANIE

#### AOP LA CLAPE

#### « HÉRITAGE 1650 »

Gérard Bertrand

Bourboulenc, Macabeu, Grenache Blanc

75 cl **42€**

#### VIN DE FRANCE

#### « ARGALI »

Château Puech Haut

Rolle, Sauvignon blanc

75 cl **38€** - 150 cl **75€**

### PROVENCE

#### AOC CÔTES DE PROVENCE CRU CLASSÉ

#### « BLANC ET OR »

Château Minuty

Rolle, Sauvignon, Viognier

75 cl **50€** - 150 cl **100€**

#### « EXCELLENCE »

Château Saint Maur

Rolle

75 cl **50€**

#### « FANTASTIQUE »

Château Sainte Marguerite

Rolle

75 cl **60€**

#### « CLOS DE CAPELUNE »

Château Saint Maur

Rolle

75 cl **95€**

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## OUR WHITES

### **BOURGOGNE** AOC MACON FUISSÉ

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#### « MACON FUISSÉ »

Domaine Aegeter

Chardonnay

75 cl **45€**

### AOC HAUTES CÔTES BEAUNES

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#### « VALLEROT »

Domaine Aegeter

Chardonnay

75 cl **50€**

### AOC CHABLIS GRAND CRU

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#### « CHABLIS GRAND CRU LES PREUSES »

Domaine Jean et Sébastien Dauvissat

Chardonnay

75 cl **95€**

### AOC MEURSAULT

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#### « LES NARVAUX »

Domaine Aegeter

Chardonnay

**2023 - Sous allocation - 75 cl 98€**

**2014 - Sous allocation - 75 cl 150€**

#### « 1<sup>ER</sup> CRU CHARMES »

Domaine Aegeter

Chardonnay

**Sous allocation - 75 cl 210€**

## OUR WHITES

### BOURGOGNE

#### AOC CHASSAGNE MONTRACHET

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##### « CHASSAGNE MONTRACHET »

Domaine Aegeter

Chardonnay

**Sous allocation - 75 cl 150€**

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

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##### « CLOS DES MOUCHES »

Domaine Chanson

Chardonnay

**2022 - 75 cl 150€**

#### AOC PULIGNY MONTRACHET

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##### « PULIGNY MONTRACHET »

Domaine Louis Jadot

Chardonnay

**Sous allocation - 75 cl 160€**

#### AOC CORTON CHARLEMAGNE

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##### « CORTON CHARLEMAGNE »

Domaine Maldan Pauvelot

Chardonnay

**Sous allocation - 75 cl 250€**

### LOIRE

#### AOP POUILLY-FUMÉ

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##### « POUILLY FUMÉ »

Château de Tracy

Sauvignon blanc

**75 cl 55€**

##### « XXI »

Didier Dagueneau

Sauvignon blanc

**Sous allocation - 75 cl 200€**

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## OUR WHITES

### VALLÉE DU RHÔNE AOP CHÂTEAUNEUF DU PAPE

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#### « LES CONTOURS DE DEPONCINS »

Domaine François Villard

Viognier

75 cl **50€**

### AOP SAINT PÉRAY

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#### « LIEU DIT HONGRIE »

M. Chapoutier

Marsanne

75 cl **80€**

### AOP CHÂTEAUNEUF DU PAPE

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#### « CHÂTEAUNEUF DU PAPE »

Domaine la Solitude

Clairette, Grenache, Roussanne

75 cl **89€**

### AOP CONDRIEU

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#### « LE GRAND VALLON »

Domaine François Villard

Viognier

75 cl **92€**

### SUD-OUEST

### VIN DE FRANCE

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#### « VILLA CHAMBRE D'AMOUR »

Domaine Lionel Osmin & Cie

Gros manseng et Sauvignon blanc

75 cl **38€**

## OUR ROSÉS

### OCCITANIE

#### IGP PAYS D'OC

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##### « ARGALI »

Château Puech Haut

Grenache, Cinsault

75 cl **38€** - 150 cl **75€**

##### « THEYRON »

Château Puech Haut

Syrah, Mourvèdre, Grenache

75 cl **40€**

#### AOP LANGUEDOC CABRIÈRES

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##### « CLOS DU TEMPLE »

Gérard Bertrand

Cinsault, Grenache noir, Syrah, Mourvèdre, Viognier

75 cl **200€**

### PROVENCE

#### AOP CÔTES DE PROVENCE

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##### « 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

#### AOP PIC SAINT-LOUP

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##### « LOUP DU PIC »

Château Puech Haut

Mourvèdre, Syrah

75 cl **40€**

##### « L'OPTIMISTE »

Domaine Le Chemin des Rêves

Syrah, Grenache, Mourvèdre

75 cl **44€**

#### IGP CÔTES CATALANES

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##### « SINOPIA »

Torredemer Mangin

Grenache noir

75 cl **44€**

#### AOP LA CLAPE

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##### « LA FALAISE »

Château la Négly

Carignan, Grenache, Mourvèdre

75 cl **43€**

##### « L'HOSPITALITAS »

Gérard Bertrand

Mourvèdre, Syrah

75 cl **80€**

#### IGP AUDE HAUTERIVE

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##### « CIGALUS »

Gérard Bertrand

Cabernet Franc et Sauvignon, Merlot, Syrah, Grenache, Caladoc

75 cl **55€**

## OUR REDS VIN DE FRANCE

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### « SÉCULAIRE »

Château Grézan famille Cros-Pujol

Carignan

75 cl **75€**

### « PORTE DU CIEL »

Château la Négly

Grenache, Syrah

75 cl **200€**

### « CLOS DES TRUFFIERS »

Château la Négly

Grenache, Syrah

75 cl **210€**

## OCCITANIE

### IGP PAYS D'OC

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### « PÈRE JOSEPH »

Madeleine Saint Jean

Syrah, Grenache

75 cl **35€**

### « HORLOGE »

Madeleine Saint Jean

Grenache, Syrah, Carignan

75 cl **40€** - 150 cl **85€**

## AOP LANGUEDOC

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### « PARCELAIRE LA 40<sup>ÈME</sup> » « BERGERIE DE L'ARCADE »

Château Puech Haut

Syrah, Grenache

75 cl **100€**

Domaine la bergerie de l'arcade

Grenache, Syrah, Mourvèdre

**Sous allocation** - 75 cl **160€**

## IGP HÉRAULT

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### « PRINCESSES »

Domaine Parpalhol

Syrah, Cabernet, Grenade,

Mourvèdre

75 cl **45€**

### « PUECH LAZERT »

Domaine Puech Lazert

Cabernet sauvignon, Syrah,

Mourvèdre

75 cl **60€**

### « GRANGE DES PÈRES »

Domaine La Grange des Pères

Mourvèdre, Syrah, Cunoise, Cabernet Sauvignon

**2017** - 75 cl **350€**

## OUR REDS

### AOC TERRASSES DU LARZAC

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#### « AUTOUR DES JONQUIÈRES »

Domaine Mas Jullien

Mourvèdre, Carignan, Syrah

**Sous allocation - 75 cl 80€**

#### « MONTCALMÈS »

Domaine Montcalmès

Syrah, Grenache, Mourvèdre

**Sous allocation - 75 cl 90€**

#### « COMBARELS »

Domaine Cassagne et Vitailles

Grenade, Syrah

**75 cl 55€**

#### « CLAS MANI »

Domaine Cassagne et Vitailles

Grenade, Syrah, Carignan

**Sous allocation - 75 cl 78€**

### IGP SAINT GUILHEM LE DÉSERT, CITÉ ANIANE

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#### « MAS DE DAUMAS GASSAC »

Mas de Daumas Gassac

Cabernet Sauvignon et Franc, Merlot, Petit Verdot, Malbec

**2022 - Sous allocation - 75 cl 90€**

**2021 - Sous allocation - 75 cl 100€**

**2018 - Sous allocation - 75 cl 130€**

## PROVENCE

### IGP ALPILLES

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#### « TRÉVALLON »

Domaine Trévallon

Syrah, Cabernet sauvignon

**Sous allocation - 75 cl 160€**

## CORSE

### IGP ÎLE DE BEAUTÉ

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#### « ZURIA INITIALE »

Domaine Zuria

Sciaccarellu

**75 cl 68€**

# Our Wine Cellar



## OUR REDS

### BORDEAUX

#### AOC PESSAC LÉOGNAN

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« LE PETIT SMITH  
HAUT LAFITTE »

Château Smith Haut Lafitte

Cabernet sauvignon, Merlot

75 cl **60€**

« CHÂTEAU SMITH  
HAUT LAFITTE »

Château Smith Haut Lafitte

Cabernet sauvignon, Merlot,  
Cabernet Franc, Petit Verdot

**Sous allocation - 75 cl 220€**

### BOURGOGNE

#### AOC SAVIGNY LES BEAUNE

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« LES BAS LIARDS »

Domaine Aegeter

Pinot Noir

**Sous allocation - 75 cl 75€**

#### AOC HAUT CÔTES DE NUITS

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« LA REF »

Domaine Aegeter

Pinot Noir

**Sous allocation - 75 cl 80€**

#### AOC POMMARD

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« POMMARD »

Domaine Aegeter

Pinot Noir

**Sous allocation - 75 cl 160€**

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## OUR REDS

### VALLÉE DU RHÔNE AOC CHÂTEAUNEUF DU PAPE

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#### « PIEDLONG »

Domaine du Vieux Télégraphe

Grenache, Mourvèdre

**2021 - 75 cl 98€**

#### « CLOS DES PAPES »

Domaine Clos des Papes

Grenache, Mourvèdre,  
Syrah, Counoise

**2020 - 75 cl 150€**

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### AOP CÔTE-RÔTIE

#### « LA LANDONNE »

Château Delas

Syrah

**2020 - 75 cl 210€**

### ITALIE

#### DOCG BRUNELLO DI MONTALCINO

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#### « BIONDI SANTI TENUTA GREPPO »

Cantina Biondi Santi

San Giovese Grosso

**2017 - 75 cl 300€**

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### DOC BOLGHERI SASSICAIA

#### « SASSICAIA »

Tenuta San Guido

Cabernet Sauvignon, Cabernet Franc

**2020 - 75 cl 500€**

# Our Wine Cellar



## WINES BY THE GLASS 15 CL

### OUR ROSÉS

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« ARGALI »

Château Puech Haut

15 cl **8€**

« ROSÉ ET OR »

Château Minuty

15 cl **10€**

### OUR WHITES

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« CHARDONNAY »

Moulin de Gassac

15 cl **8€**

« ARGALI »

Château Puech Haut

15 cl **8€**

« BLANC ET OR »

Château Minuty

15 cl **10€**

### OUR REDS

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« PÈRE JOSEPH »

Madeleine Saint Jean

15 cl **8€**

« LOUP DU PIC »

Château Puech Haut

15 cl **10€**

Our Wine Cellar



OUR CHAMPAGNES



**Veuve Clicquot**

■ REIMS FRANCE ■

VEUVE CLIQUOT BRUT CARTE JAUNE

10 cl 12€ - 75 cl 90€ - 150 cl 185€

VEUVE CLIQUOT ROSÉ

75 cl 95€ - 150 cl 195€

VEUVE CLIQUOT RICH

75 cl 95€ - 150 cl 195€

« Veuve Clicquot Rich est le champagne de l'été à consommer avec des glaçons, il peut être sublimé avec du concombre, gingembre ou poivron rouge »

VEUVE CLIQUOT RICH ROSÉ

75 cl 100€

« La version Rosé est aussi à consommer avec des glaçons mais il est préférable de la sublimer avec des zestes de citron vert, morceaux d'ananas ou aussi du gingembre »

VEUVE CLIQUOT LA GRANDE DAME

75 cl 250€

VEUVE CLIQUOT LA GRANDE DAME ROSÉ

75 cl 320€

# Hot drinks

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ESPRESSO, LONG COFFEE, DECAFFEINATED	Musetti Gold Cuvée	3
DOUBLE EXPRESSO		5
GRAND CRÈME		6
Supplement to the Alpro plant-based range almond / oat / coconut +2		
CAPPUCCINO		5
HOT CHOCOLATE		5
TEA / INFUSION		4

# Allergens



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



**C** - Crustaceans and crustacean-based products



**O** - Eggs and egg-based products



**P** - Fish and fish-based products



**A** - Peanuts and peanut-based products



**SO** - Soya and soya-based products



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



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



**CE** - Celery and celery-based products



**M** - Mustard and mustard-based products



**SE** - Sesame seeds and sesame-based products



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



**L** - Lupin and lupin-based products



**MO** - Molluscs and mollusc-based products



MANNA  
BEACH

## HORAIRES

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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**

■ REIMS FRANCE ■

**MINUTY**

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