

SUGGESTIONS OF THE DAY

STARTER 19€

Carpaccio of prawns, exotic marinade, fresh mango, red onion pickles

WHOLE FISH €43

Whole grilled sole (300g), parsley, mashed potatoes, pan-fried vegetables, aioli

CHEF'S SUGGESTION

Parillade of the sea, prawns, scallops, red tuna steak, creamy parmesan risotto, parsley, aioli €46

PIZZA SUGGESTION €26

Courgette velouté base, snacked scallops, grilled chorizo, mozzarella di bufala, reduced orange juice, almond slivers, rocket shoots

DESSERT €13

Banoffee-style puff pastry, creamy banana, rum, peanut caramel, salted butter caramel, fresh banana

SANGRIA MAISON 50cl

SANGRIA red 16€ Blend of white wine and fruit-flavoured red wine
SANGRIA royal white 22€ Blend of white wine and fruit-flavoured prosecco

COCKTAIL OF THE MOMENT

CARIÑO 16€

Hendrick's flora adora gin, jasmine tea, raspberry puree, ginger juice, ginger syrup, lemon



MANNA
BEACH



The Petrossian moment

CAVIAR OSSETRA TSAR IMPERIAL PETROSSIAN © 30 G

& ITS BLINIS (G-O-P-A)

95€

TARAMA WITH SEA URCHIN CORAL PETROSSIAN © 100 G

& ITS CRISPS (C-MO-L-FC)

20€

NATURAL TARAMA PETROSSIAN © 100 G

& ITS CRISPS (C-MO-L-FC)

15€

SARDINES IN OLIVE OIL PETROSSIAN © 112 G

& PAN CON TOMATE TOAST (G-P)

25€

Enhance your Tasting

VODKA CAVIAR GUILLOTINE 40° 4 CL

Ultra-premium French vodka distilled with the finest osciètre caviar

30€

GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE

CARTE JAUNE 10 CL

12€



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SIGNATURE COCKTAILS

PAPAZTAC

« Milagro tequila, peppered watermelon syrup, watermelon liqueur and juice »

14€

GOLD WINDS

« Nordes Gin, Vermouth rouge, Chambord, Cointreau Noir »

14€

GRAND CABARET

« Hendrick's Grand Cabaret, lavender syrup and liqueur, lime, apricot puree, three-cent tonic »

14€

FROZEN BY ROMEO

« Recipe by Mat Obring, creator of Romeo's Gin »

14€

CAÏPI DEL MANNA

« Cachaça Parati infused with Tonka beans, cocoa syrup, passion fruit puree »

14€

PÍÑA PÍCANTE

« Milagro tequila infused with chilli, pineapple juice, banana liqueur, lime, jalapeño syrup »

14€

PORN STAR ON THE BEACH

« Renaissance Vanilla vodka, passion liqueur, vanilla liqueur, fresh maracuja, hint of pressed apple juice »

15€

SPARKLING RASPBERRY

« Koloa coconut rum, raspberry puree, lime, vanilla syrup, Veuve Clicquot champagne top »

16€



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SIGNATURE COCKTAILS

L'AVENIR

« Piña Colada completely clarified »

16€

EL GRANDE AZUL

« Tequila Claze Azul Reposado, Cointreau noir, fresh black grapes, agave syrup, lemon juice »

28€

LE PALOMA TO SHARE (DUO) 50 cl

« Milagro tequila, agave syrup, lime juice, grapefruit soda and fresh grapefruit »

49€

MOCKTAILS

DETOX OF THE MOMENT

« A subtle blend of spices, fruits and vegetables of the moment »

9€

ALMANNA

« Tequila sans alcool «Almave by Lewis Hamilton», sirop de cassis, citron vert, ginger beer »

10€

YU NO SMASH

« Yu No » non-alcoholic gin, lemon juice, basil leaves, strawberry puree »

10€

Don't deprive yourself, our bartenders can make your favorite cocktails on request.



MANNA
BEACH

SHELLFISH

| | |
|--|---------------|
| PLATE OF 12 SHELLFISH (POINTUS) (C-O-L-M-MO) | 12,50€ |
| PLATE OF 6 THAU BASIN OYSTERS (M-O) | 13,50€ |
| BOUQUET OF 12 SHRIMPS WITH AIOLI (M-O-C-L) | 16,50€ |
| PLATE OF 6 LANGOUSTINES (C-O-A-L-M) | 28€ |
| SMALL PLATTER: 6 OYSTERS FROM THE THAU BASIN, 6 SHRIMPS, 6 SMALL PRAWNS, 4 LANGOUSTINES (MO-C-L-M-A-O) | 58€ |
| LARGE PLATTER: 12 OYSTERS FROM THE THAU BASIN, 12 SHRIMPS, 12 RED SNAPPER, 6 SCAMPI (MO-C-L-M-A-O) | 86€ |

TO SHARE

| | |
|--|------------|
| HOT DOG FROM THE SEA brioche bread, squid tentacle, fresh herb cheese, cabbage coleslaw, red onion pickles, fried onions, asian mayonnaise (G-L-O-M-MO) | 16€ |
| SWEET POTATO DUO - GRILLED CARROTS pomegranate caramel, herbed yogurt, pomegranate, almond slivers (L-FC) | 17€ |
| CREAMY BURRATA (200G) colorful tomatoes, nectarine and basil gel (L-FC) | 19€ |
| SEA BREAM CEVICHE candied ginger, red onion pickles, exotic marinade (P-AS) | 19€ |
| VITELLO TONNATO tuna mayonnaise, flower capers, cherry tomatoes, red onion pickles, parmesan cheese (P-O-M-L) | 21€ |

SALADES

| | |
|--|------------|
| CAESAR SALAD romaine salad, crispy cooked chicken, perfect egg, focaccia, parmesan, cherry tomatoes, Caesar sauce by Manna (G-L-O-A-SO-FC) | 21€ |
| ASIAN SALAD asian mix, beef tataki pickles red onions, soy beans, avocado, cherry tomatoes, bean sprouts, fried onions, asian dressing (SE-G) | 23€ |



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BEACH

SUSHIS

THE CHIRASHIS

SALMON CHIRASHI vinegared rice, ikura trout roe, avocado, chives (O-P-SE) **21€**

CHIRASHI TUNA vinegared rice, ikura trout roe, avocado, chives (O-P-SE) **22€**

THE NIGIRIS (6 pieces)

NIGIRI SALMON cheese, 7-spice blend (L-P) **16€**

NIGIRI SHRIMP citrus mayonnaise, tobiko (C-O-P) **18€**

NIGIRI SEA BREAM passion fruit gel, fresh mint (P) **19€**

NIGIRI SALMON GRAVLAX GIN AND BEET stracciatella, basil gel, dried tomato powder (P-L-AS) **20€**

NIGIRI SCALLOPS truffled oil, lime (MO) **20€**

THE CALIFORNIAS (8 pieces)

CALIFORNIA SALMON cheese, satay sauce, fried onions, chives (L-P-SO-SE) **17€**

CALIFORNIA SHRIMP TEMPURA avocado, mango chili sauce, puffed rice pearls (C-SE) **18€**

CALIFORNIA TUNA avocado, raspberry coulis, basil, puffed rice pearls (P-SE) **19€**

THE SASHIMIS (10 pieces)

SASHIMI SALMON mayonnaise spicy, oignons frits, ciboulette (L-P-SE-SO) **17€**

SASHIMI SNACKED SALMON trout eggs ikura, yuzu mayonnaise (P-O) **18€**

SASHIMI SALMON GRAVLAX BEETROOT AND GIN stracciatella, basil gel, sundried tomato powder (P-L-AS) **20€**



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PIZZAS

LA MANNA 18€
sauce tomate, straciatella, tomates rôties, pesto de basilic, olives taggiasche, basilic (G-L-FC)

LA CAPRICIEUSE 19€
tomato sauce, goat cheese, arugula, honey, rosemary gel, pine nuts (G-L-FC)

LA TARTUFATA 21€
truffle mascarpone cream, pan-fried mushrooms, mozzarella fior di latte, herb-cured ham, creamy burrata cheese (G-L)

LA PARMA 21€
tomato sauce, Parma ham, cherry tomatoes, parmesan shavings, mozzarella di bufala, arugula, balsamic vinegar (G-L)

MEATS

CHAR-GRILLED DUCK BREAST 30€
mashed sweet potatoes, grilled vegetables, pomegranate caramel, almond slivers (L)

ARGENTINE ANGUS BEEF RIB-EYE STEAK BRAISED (ABOUT 300G) 38€
fresh French fries, chimichurri sauce (L)

FISH

GRILLED SQUID TENTACLE 26€
citrus mayonnaise, chorizo chips, mashed potatoes with spring onions, grilled vegetables, caramelized orange juice (MO-O-M)

SNACKED WILD PRAWNS 28€
creamy risotto with parmesan, soy beans, coconut-mango sauce, hazelnut chips (C-L-FC)

JUST-SEARED SCALLOPS 29€
extra-fresh potato gnocchi, zucchini velouté, roasted tomatoes, parmesan shavings, parma ham chips, lemon zest (MO-L-O)



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PASTA

THE FAMOUS TRUFFLE PASTA **28€**
mafaldes, truffle mascarpone cream, white ham with herbs, creamy burrata cheese (L-G)

DESSERTS

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

PAVLOVA WITH EXOTIC FRUITS **13€**
coconut cream, passion fruit gel, white chocolate ganache, lime meringue, pineapple sorbet, exotic fruit brunoise (O-G)

ANGIOLETTIS WITH NOCCIOLATA AND HAZELNUT CHIPS (10 pieces) **12€**
(G-FC-L)

PLATE OF FRESH SEASONAL FRUIT WITH CHOCOLATE SAUCE (L) **16€**

SUNDAES

STRAWBERRY FOREVER **12€**
Italian vanilla ice cream, fresh strawberry brunoise and coulis, sesame crumble (L-SE)

EXOTIC DELIGHTS **12€**
Italian vanilla ice cream, exotic fruit brunoise, mango coulis, coconut crumble (L-FC-G)

CRAZY CHOCO **12€**
Italian vanilla ice cream, chocolate coulis, chocolate pieces, praline (L-FC)

CARAMEL PEANUT MADNESS **12€**
Italian vanilla ice cream, caramel coulis, roasted peanuts, praline (L-A)



MANNA
BEACH

APERITIFS

RICARD / PASTIS 4 cl - 5€

MARTINI red/white 5 cl - 5€

SANGRIA LOLEA ROUGE 20 cl - 7€

SPRITZ 12€

MIO SPRITZ / SUREAU SPRITZ / LOLEA SPRITZ / CHANDON SPRITZ

DRAFT BEERS

ESTRELLA DAMM 5,4%

Half 25 cl - 4€ / Pint 50 cl - 7,50€

MIL.LENARI CITRON KOMBAWA 4,8%

Half 25 cl - 5,50€ / Pint 50 cl - 9€

Add Picon 1€ / Add Syrup 0,50€

BOTTLES BEER

DESPERADOS / SAN MIGUEL FRESCA / TESLAQUILA 33 cl 8€

SOFT DRINKS

ICED TEAS 6€

JASMIN & GINGER

« jasmine, ginger, raspberry tea »

ICE PEACH

« Earl Grey tea, lemon, peach »

COLD-PRESSED FRUIT 6€

Orange, lemon, grapefruit, apple

HOME-MADE LEMONADE 5€

CAFÉ FRAPPÉ 6€

Vanilla, caramel, hazelnut, orgeat

WATER

Evian / Badoit 75 cl 7€

Badoit 33 cl 5€

SODAS 6€

Pepsi, pepsi Max 33 cl

LIMONADE 50 cl 6€

DIABOLO 50 cl 6,5€

WATER SYRUP 50 cl 4,5€

**GANGSTAR PREMIUM
ENERGY DRINK 25 cl 6€**

MAYA 31,5 cl 6€

At choice: Eaux de Coco

Litchi

P.A.M (Passion, Pineapple, Mango)

Aloe Vera

Pineapple



MANNA
BEACH

SPIRITS

VODKA

Orage Citron de Menton 4 cl **12€**

« Vodka distilled with a rigorous selection of IGP Menton lemons »

Orage Clémentine Corse 4 cl **12€**

« Vodka distilled with fresh clementines and a few leaves to complete its aromatic bouquet »

Vodka Sauvelle 4 cl **13€**

« French vodka filtered on three types of wood: cherry, new Limousin oak and toasted oak »

Renaissance 4 cl **12€**

« Renaissance vodka is traditionally distilled from 100% French wheat »

Puech Haut Combas 4 cl **12€** - 70 cl **120€**

« Organic French grape tasting vodka »

Belvedere 4 cl **12€** - 70 cl **150€** - 175 cl **300€**

« Belvedere vodka is created from Polish rye, purified water and fire-distilled vodka »

GIN

Hendrick's 4 cl **12€** - 70 cl **150€** - 75 cl **300€**

« Scottish gin infused with roses and cucumbers »

G'Vine 4 cl **12€**

« A fresh, floral, round and creamy gin made from vine flowers »

Martin Miller's 4 cl **12€**

« Classic and traditional London dry distilled with the purest water in the world »

La Perle Noire 4 cl **12€**

« Montpellier-inspired gin with grisetite, lemon, citrus, liquorice and anise flavours »

Rosemont 4 cl **12€**

« Canadian gin with perfectly balanced cucumber flavours »

Altitude 4 cl **12€**

« Altitude Alpine Strawberry Pink Gin, infused with mountain herbs and wild strawberries »



MANNA
BEACH

SPIRITS

GIN

Glendalough 4 cl **12€**

« Irish gin infused with wild roses »

Christian Drouin Carmina 4 cl **12€**

« Gin made from more than 30 varieties of cider apples and 7 herbs selected for their perfect combination with apple and juniper aromas »

Hendrick's Flora Adora 4 cl **13€**

« The summer version is infused with a seductively fresh floral bouquet »

Hendrick's Grand Cabaret 4 cl **13€**

« Decadent aromas of stone fruits such as apricot and peach, a voyage of exploration for discerning palates »

Attribut 2 4 cl **13€**

« Organic dry gin with caramelized fruit flavours »

Hold up 4 cl **13€**

« Artisanal gin made in Cognac with notes of juniper and Tonka bean »

Malouin's 4 cl **13€**

« Breton gin made from seaweed extracts with an iodized taste »

Generous Original 4 cl **13€**

« Generous Gin, made exclusively with natural ingredients such as juniper, mandarin, red pepper, jasmine and elderberry »

Generous Organic 4 cl **13€**

« A fresh gin with a burst of lemon on the palate »

Generous Purple 4 cl **13€**

« The delicate blend of Generous Gin combines with the freshness of pink grapefruit »

Melfira 4 cl **13€**

« Gin artisanal Corse, sublimated by notes of myrtle and immortelle »

Nordés 4 cl **13€**

« Spanish gin with a pronounced red fruit flavour »

**ALL OUR GINS ARE ACCOMPANIED BY AN ORIGINAL
THREE CENTS TONIC WATER**



MANNA
BEACH

SPIRITS

GIN

Romeo's Gin 4 cl **13€**

« Canadian gin with a unique aromatic signature »

Romeo's Gin X 4 cl **13€**

« Version X arrives with an explosion of freshness and a strong watermelon taste »

Romeo's Gin V 4 cl **13€**

« In this V version, the taste of melon takes center stage »

Brockmans 4 cl **13€**

« This gin combines classic flavours with a hint of orange »

Nouaison Gin Réserve 4 cl **14€**

« The result of distilling French grapes and meticulously maturing them in cognac casks »

Elephant Gin African Explora 4 cl **14€**

« Gin made with African botanicals »

Sir Chill 4 cl **15€**

« Belgian gin with tobacco and vanilla aromas »

Adamvs 4 cl **15€**

« The world's only gin with Baga grapes as one of its botanicals »

Solaro 4 cl **20€**

« Gin de Capri, an exceptional gin using a precise selection of botanicals such as lemon blossom »

Seventy one 4 cl **25€**

« Oak-aged luxury gin par excellence »

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MANNA
BEACH

SPIRITS

AGAVE SPIRITS

Milagro Silver 4 cl **12€**

Excellia reposado 4 cl **13€**

1800 Cristalino 4 cl **14€** - 70 cl **200€**

Clase Azul Reposado 4 cl **25€** - 70 cl **340€**

Clase Azul Gold 4 cl **48€** - 70 cl **700€**

Clase Azul Anejo 4 cl **70€** - 70 cl **900€**

Clase Azul ultra Anejo 70 cl **5000€**

Clase Azul Mezcal SAN LUIS POTOSI 4 cl **48€**

Lost Explorer Mezcal 4 cl **14€**

RUM

GUATEMALA

Secha De La Silva 40° 4 cl **12€**

« Aged in oak barrels then infused with cocoa beans »

El Pasador de Oro Pasion 38° 4 cl **12€**

« Gran Reserva enriched with passion fruit pieces »

El Pasador de Oro Grand reserva 40° 4 cl **13€**

« Made from the finest Guatemalan barrels, aged from 10 to 18 years, then matured for 6 months in Cognac casks in France »

PANAMA

Sérum Mamie 40° 4 cl **12€**

« Amber rum with notes of cocoa, vanilla and toffee »

Sérum Ancon 10 ans 40° 4 cl **13€**

« Rum made from cane honey, aged for 10 years in bourbon barrels »

CUBAN

Legendario 34° 4 cl **12€**

« Rum aged at least 7 years in which raisins are added for a 45-day maceration »



MANNA
BEACH

SPIRITS

RUM

CUBAN

Matusalem Legendario 40° 4 cl 12€

« 15-year aged rum with caramelized and roasted fruit flavors »

Matusalem Insolito Wine 40° 4 cl 12€

« Charcoal-filtered rum aged 15 years »

Eminente 41,3° 4 cl 14€

« Rum aged 7 years in whisky barrels »

VENEZUELA

Roble 40° 4 cl 13€

« Rum distilled in 5-column alembic, aged 12 years »

JAMAICA

Canerock 40° 4 cl 12€

« Spiced vanilla rum »

BELIZE

Copalli cacao 40° 4 cl 13€

« 100% organic rum distilled in the heart of Belize's rainforest »

HAWAII

Kôloa coconut Rhum 40° 4 cl 13€

« White rum with coconut »

FIJI

Plantation Sealander 40° 4 cl 13€

« A blend of rums with a taste of baked apple, Tonka bean and dried banana »

HAÏTI

Barbancourt 55° 4 cl 12€

« This white rum from Haiti offers sweet notes of banana, mango and nougat »

SEYCHELLES

Takamaka 51,6° 4 cl 13€

« Fruity, herbal rum with notes of vanilla and caramel »



MANNA
BEACH

SPIRITS

RUM

MADEIRA

Rum 970 53,4° 4 cl 16€

« Brut de fût, aged 5 years in wine barrels »

FRENCH WEST INDIES

Saint James brut de colonne 73,7° 4 cl 13€

« Rhum agricole bio blanc bottled without reduction at the exit of the column »

Saint James 2001 43° 4 cl 15€

« Rhum aux arômes complexes de cacao et de notes boisées, vieilli 10 ans »

EXCEPTIONAL RUMS

PANAMA

Kuna Davidoff 42° 4 cl 40€

« An exceptional, rare rum whose production has been discontinued, with flavors of tobacco and leather on a background of gourmet vanilla »

Sérum Puente Centenario 2005 40° 4 cl 15€

« Remarkable aged rum, aged 16 years in ex-bourbon barrels, produced in a limited edition of 3,000 »

VIETNAM

Belami premium 55° 4 cl 25€

« Aged rum in oak barrels with one of the world's most expensive coffees (Vietnamese Kopi Luwak) »

Belami Legacy 48° 4 cl 18€

« Rum aged inside a pineapple, then pressed and macerated in barrels »

JAMAICA

Plantation Jamaica 2010 61,4° 4 cl 18€

« A blend of two rums from the island's oldest distillery, aged in cognac casks »

MAURITIUS

Emperor 42° 4 cl 16€

« Rum matured in Château Pape Clément barrels »



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SPIRITS

WHISKY

FRANCE

Bellevoys triple Malt finition Grain Fin 4 cl **12€**
Single Malt

JAPAN

Hatozaki 4 cl **13€**
Single malt

SCOTLAND

Monkey Soulder 4 cl **12€** - 70cl **140€**
Blended Malte

Glenfiddich triple OAK 12 ans 4 cl **12€**
Single Malt

Glenfiddich 21ans Gran Reserva 4 cl **25€**
Single Malt

Glenfiddich 23 ans Grand Cru 4 cl **40€**
Single Malt

Balvenie Doublewood 12 ans 4 cl **14€**
Single Malt

SCOTTISH PEATS

Port Charlotte 10 ans 4 cl **13€**
Single Malte Islay

Ailsa Bay 4 cl **14€**
Single Malt

USA

Buffalo Trace Bourbon Kentucky 4 cl **12€**

Jack Daniel's « Tennessee honey » 4 cl **12€**

Jack Daniel's 4 cl **12€** - 70 cl **120€**



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SPIRITS

COGNAC

Remy Martin 1738 Accord Royal 4 cl 13€

Remy Martin XO 4 cl 25€

LIQUEURS

Menthe Ernest 4 cl 9€

Villa Massa Amaretto 4 cl 9€

Villa Massa Limoncello 4 cl 9€

Chartreuse verte 4 cl 10€

Cointreau Noir 4 cl 10€

« Harmonious blend of orange peel essence and Rémy Martin cognac »

Karukera 4 cl 10€

« Old Rum Cream »

Adriatico 4 cl 10€

« 100% natural white almond liqueur »

Five Farms 4 cl 10€

« Cream liqueur skilfully blended with Irish Whiskey »

HOT DRINKS

EXPRESSO, LONG COFFEE, DECAF 2,70€

Musetti Gold Cuvée

DOUBLE EXPRESSO 5€

GRAND CRÈME 5€

CAPPUCCINO 6€

HOT CHOCOLATE 5€

TEA / INFUSION 4€



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