

The sweets corner

Truffled Brie prepared in-house	11,50
Artisan cookie with chocolate or praline insert, served with a scoop of vanilla ice cream, sweet cream, and custard	10,50
Homemade strawberry secret mascarpone, strawberry tartare, artisanal strawberry sorbet	10,50
Fresh fruit tulip with artisanal melon ice cream	9,50
Homemade coffee tiramisu	10,00
Gourmet coffee and its assortment of sweets	à partir de 9,50
Dessert of the moment	10,00

Artisan ice cream cups 11,50

Colonel: lime sorbet, vodka

Manovi: lychee sorbet, banana, mango/passion, fresh fruits, passion fruits coulis. *Extra Peach Gin:* 2,00

Carioca: mojito-style sorbet, lime/basil, coconut. *Extra Cachaça:* 2,00

Chocolate Liégeois: 2 scoops of chocolate ice cream, 1 scoop of vanilla, chocolate coulis, sweet cream

Coffee Liégeois: coffee ice cream, real coffee, sweet cream

Lady in Black: vanilla ice cream, chocolate coulis, sweet cream

Banana Split: vanilla ice cream, chocolate, strawberry sorbet, banana, chocolate coulis, sweet cream

Ice Cream

Flavors: chocolate, vanilla, coffee, burrata pesto

Sorbet: lychee, coconut, passion/mango, lime/basil, strawberry, banana, mojito style, melon

1 scoop: 3,00 | 2 scoops: 5,50 | 3 scoops: 8,00

Extra sweet cream, passion fruits coulis, strawberries, chocolate: 1,00

**Weddings, Birthdays, Christenings,
Company Meals, Team Building...**

events.manovi@gmail.com

Looking for more ?

Join us for Manovi's Sunday Brunch, all-you-can-eat every Sunday noon from mid-September to mid-May.



Net prices.



Menu

Net prices, service included. Creation : EXCEPT N'FAITE!



Bites to share Corner

Crispy Platter (14 pieces): Assortment of fried snacks and sweet-sour sauce	23,50
Mediterranean Platter: Serrano ham, Coppa, Chorizo, Grissini, Pancetta, Italian burrata	26,50
Homemade tapenade trilogy	10,90
Truffled Brie prepared in-house	11,50
Bouzigues n°3 homemade gratinated Oysters (6 pieces)	14,90
Shrimp bouquet (20/30 g), homemade aioli (8 pieces)	14,00
Oriental flavor in tagine style: meatballs, vegetables, fish	17,50
Crunchy Furay Maki (10 pieces): salmon, avocado, cream cheese, teriyaki sauce	14,50
Parsley clams	13,90

Freshness Corner

Chicken Caesar Salad: breaded chicken strips, poached egg, parmesan, romaine lettuce, crispy onions, cherry tomatoes, croutons, olive oil, homemade Caesar sauce	20
Thai Salad: breaded shrimp, vegetable gyozas, cabbage trio, carrots, cherry tomatoes, crispy onions, grilled peanuts, homemade Thai sauce	19,50
Prawn ceviche, yuzu, avocado, trout eggs, rice	22,50
Tuna tataki, sesame, teriyaki sauce, rice	26,00
Salmon poke bowl: avocado, edamame, cereals, seasonal fruits, carrots, sesame seeds, cucumber, poke sauce	20,50
Seasonal poke bowl (on request)	
Tomato tartare, Italian burrata, Serrano ham, balsamic cream	19,00

Pasta di pasta

Royans ravioli: truffle cream or parmesan cream	23/20
Rigatoni, Neapolitan sauce, Italian burrata, parmesan	21,00
Italian seafood pasta, homemade parsley sauce	23,00

The Butcher's Corner

Served with fries and homemade sauce of choice:
Pepper / Blue Cheese / Garlic Confit / Cheddar / Aioli / Tartare / American

Black Angus matured rib steak (approx. 300 g)	28,50
En vogue butcher steak : cereal burger bun, 180 g butcher steak, melted cheddar, tomatoes, romaine lettuce, crispy onions, homemade American sauce	20,00
Smoked Black Angus carpaccio, Italian burrata, arugula, Butcher's choice on request	26,00

Seafood Corner

served with homemade sweet potato coconut mash

Squid tentacle, anticucho sauce	24,00
The Royal Platter of the sea: squid tentacle, tuna steak, catch of the day	37,00
Return from the Auction: on request	

Fish & chips, homemade tartar sauce, fries	20,00
Seared tuna burger: charcoal bun, romaine lettuce, tomatoes, homemade aioli, fries	26,50
Homemade sauce or side supplement: • Pepper / Blue Cheese / Garlic Confit / Cheddar / Aioli / Tartare / American • Fries / Seasonal vegetables / Sweet potato coconut mash / Green salad / Plain rigatoni	2,00 3,00

The Little Sailors

(-12 years)

Salmon pasta ou **Fried chicken strips** + fries
Dessert: **Twister stick** ou **un Artisan cookie**

12[€]₅₀

