

# MANI

RESTAURANT

PRICES ARE IN EURO INCLUDING VAT.

ADDITIVES

A gluten B fish C crustaceans D sulphur oxide & sulphite E celery F milk & lactose G sesame H nuts I eggs J lupine K mustard L soy M molluscs N peanuts O sulfit R seafood P lupine 1 with preservative, with dye 2 with caffeine 3 with antioxidation 4 with sulphur dioxide 5 with dye 6 with blackening 7 with quinine 8 contains a source of phenylalanine 9 genetically modified 10 with milk protein 11 with egg white 12 ice cream 13 ice cream with vegetable fat 14 with sweetener 15 with phosphat 16 containing sulphites 17 partially finely chopped meat content 18 slurry meat

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# Red Wine

GLASS | BOTTLE

2021 BOURGOGNE ROUGE PINOT NOIR PETIT AIGLE, BORIS CHAMPY, BURGUND <sup>D</sup>	8.00   54.00
2020 CÔTES DE BOURG AOC, CHÂTEAU FALFAS, BORDEAUX <sup>D</sup>	8.00   56.00
2019 CROZES-HERMITAGE "BEAUMONT" AOP, LES BRUYÈRES, RHÔNE <sup>D</sup>	56.00
2017 CHÂTEAU BATAILLEY, GRAND CRU CLASSÉ, PAUILLAC <sup>D</sup>	139.00
2019 CHÂTEAUNEUF-DU-PAPE AOC, DOMAINE MARCOUX, RHÔNE <sup>D</sup>	102.00
2022 GEVREY-CHAMBERTIN AOC, DOMAINE TRAPET, BURGUND <sup>D</sup>	180.00
2018 BAROLO CASTIGLIONE DOCG, VIETTI, PIEMONTE <sup>D</sup>	94.00
2018 BARBARESCO PAJÉ "VECCHIE VITI" DOCG, ROAGNA, PIEMONTE <sup>D</sup>	580.00
2019 PLANETES DOQ, NIN-ORTIZ, PRIORAT <sup>D</sup>	82.00
2022 CHARME DOC, NIEPOORT, DOURO <sup>D</sup>	131.00

# Rosé Wine

GLASS | BOTTLE

2023 WHISPERING ANGEL AOP, CHÂTEAU D'ESCLANS, PROVENCE <sup>D</sup>	7.00   48.00
2023 BANDOL ROSÉ AOC, CHÂTEAU DE PIBARNON, BANDOL <sup>D</sup>	71.00

# White Wine

GLASS | BOTTLE

2024 GRÜNER VELTLINER KAMPTAL DAC, LOIMER, KAMPTAL <sup>D</sup>	5.50   37.00
2022 WEISSBURGUNDER "ZEITSPIEL 3", WEINGUT TEMENT, SÜDSTEIERMARK <sup>D</sup>	7.00   46.00
2023 SANCERRE AOC, DOMAINE DE LA LOLIVE, LOIRE <sup>D</sup>	6.50   43.00
2023 RIESLING VOM ROTEN SCHIEFER QBA, CLEMENS BUSCH, MOSEL <sup>D</sup>	48.00
2024 LUGANA DOC, I FRATI CÀ DEI FRATI, SIRMIONE <sup>D</sup>	54.00
2024 MISTO MARE IGT, ALOIS LAGEDER, SÜDTIROL <sup>D</sup>	39.00
2022 POUILLY-FUMÉ AOC, LES POËTE, LOIRE <sup>D</sup>	57.00
2023 CHABLIS AOC, DOMAINE L'ENCLOS, BOURGOGNE <sup>D</sup>	74.00
2023 CHASSAGNE-MONTRACHET AOC, THOMAS MOREY, BOURGOGNE <sup>D</sup>	160.00
2023 MEURSAULT "SOUS LA VELLE" AOC, RÉMI JOBARD, BOURGOGNE <sup>D</sup>	250.00
2023 O GAVITO BRANCO DOC, NIEPOORT, DOURO <sup>D</sup>	59.00
2023 TIARA BRANCO DOC, NIEPOORT, DOURO <sup>D</sup>	89.00

# Champagne

## BOTTLE <sup>D</sup>

CUMIÈRES PREMIER CRU BRUT NATURE, GEORGES LAVAL <sup>D</sup>	170.00
RUINART R BRUT <sup>D</sup>	140.00
RUINART ROSÉ BRUT <sup>D</sup>	150.00
RUINART BLANC DE BLANCS <sup>D</sup>	160.00
KRUG GRANDE CUVÉE <sup>D</sup>	360.00
2018 A L'AUBE DE LA CÔTE DES BAR, BRUT NATURE, LOUISE BRISON	110.00
2010 LES GRANDS NOTS, BRUT, NATURE, JEAUNAUX-ROBIN	180.00
2014 VIELLE VIGNE DU LEVANT G.C. BDB EXTRA BRUT, LARMANDIER- BERNIER	300.00

## MAGNUM

RUINART ROSÉ <sup>D</sup>	320.00
RUINART BLANC DE BLANCS <sup>D</sup>	340.00

# Crémant

BOUVET LADUBAY CRÉMANT DE LOIRE BRUT, LOIRE <sup>D</sup>	7.00   42.00
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# Guilty Pleasure

	GLASS   BOTTLE
BELUGA NOBLE 40%, MONTENEGRO <sup>D</sup>	7.00   120.00
BELVEDERE ORGANIC VODKA 40%, POLAND <sup>D</sup>	7.00   120.00
TUBI 60 ORIGINAL 40%, ISRAEL <sup>D</sup>	5.00   90.00
INCORRUPTO REPOSADO 40%, MEXICO <sup>D</sup>	8.00   85.00
INCORRUPTO AÑEJO 40%, MEXICO <sup>D</sup>	10.00   100.00

# Cocktails

SPRITZ <sup>1</sup>	9.00
• BITTER GRAPEFRUIT • SPARKLING	

NEGRONI <sup>1,5</sup>	13.00
• GIN • VERMOUTH • CAMPARI	

ESPRESSO MARTINI <sup>5</sup>	14.00
• VODKA • SPICED COLD BREW	

COSMOPOLITAN <sup>1,5</sup>	13.00
• VODKA • LIME • DRY ORANGE • CRANBERRY	

PALOMA <sup>5</sup>	12.00
• TEQUILA • GRAPEFRUIT • SALT	

PORNSTAR MARTINI <sup>5</sup>	15.00
• VODKA • PASSIONFRUIT • LIME • VANILLA	

WHISKY SOUR <sup>5</sup>	12.00
• WHISKY • SUGAR • LEMON	

# Beer

PILSNER URQUELL <sup>A</sup>	4.00
ESTRELLA GALICIA <sup>A</sup>	4.00

# Soft Drinks

WATER <sup>1</sup>	3.50   6.50
Still   Sparkling	

THOMAS HENRY <sup>10</sup>	0,20L
Tonic Water   Spicy Ginger Beer   Soda Water	4.00

COCA COLA & ZERO <sup>9,11,12</sup>	4.00
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RED BULL & SUGAR FREE <sup>9,11,12,14</sup>	6.50
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# Starters

SOURDOUGH BREAD & BUTTER <sup>F</sup>	3.00	GRILLED SCALLOPS <sup>M, G, L, F</sup> • DASHI • BEURRE BLANC	17.00
MANI MINUTE STEAK <sup>150 G, F, D, M</sup> • HANGER STEAK US PRIME BEEF G.O.P • ZHOUG	17.00	HAMACHI <sup>B, G, L, M</sup> • GREEN APPLE • GRAPES • ELDERFLOWER • JALAPEÑO LECHE DE TIGRE	16.00
BEEF FILLET TARTAR <sup>A, G, I, L</sup> • SHISO • PONZU • FURIKAKE	17.00	GRILLED EGGPLANT <sup>F, D</sup> • GOAT-LABNEH-ESPUMA • POMEGRANATE SEEDS • SMOKED EGGPLANT VINEGAR	14.00
		ROMAINE SALAD <sup>G, K, H, L</sup> • RADISH • SUNFLOWER SEEDS • HOMEMADE DRESSING	13.00

# Sides

POMMES ALLUMETTES	6.00
TRUFFLE FRIES <sup>F, I, L</sup> • TRUFFLE MAYONNAISE • PARMESAN • FRESH TRUFFLE	9.00
SWEET POTATO PURÉE <sup>F</sup>	7.00
PAK CHOI <sup>L</sup>	6.00
SPINACH SALAD <sup>F, L, K</sup> • PICKLED FENNEL • YUZU • TRUFFLE • PARMESAN	7.00

# Essences

PEPPER SAUCE <sup>F, E, J</sup>	4.00
TRUFFLE MAYONNAISE <sup>F, L, K</sup>	4.00
AIOLI <sup>L, K, F</sup>	4.00

# Mains

ENTRECÔTE <sup>300 G, F</sup> • KOJI-MARINADE	34.00	POINTED CABBAGE <sup>L, N</sup> • PEANUTS • LOVAGE • DASHI • SHIITAKE	18.00
GRILLED CHICKEN <sup>I, F, K</sup> • ½ PIO-CHICKEN	24.00	ARGENTINIAN WILD PRAWNS <sup>1/2 KG, M</sup> • THYME • ROSEMARY • GARLIC • LEMON • AIOLI	34.00
ROASTED CAULIFLOWER <sup>F, H</sup> • SALTED LEMON • BEURRE BLANC • ROASTED UMAMI-ALMONDS	17.00	MISO COD <sup>B, L, K</sup> • BLACK COD • MISO-KOJI-MARINADE	32.00

# Dessert

DAILY FRESH SORBETS	4.00
GRANNY SMITH SORBET • PARSLEY • EUCALYPTUS	7.00
SAN SEBASTIAN CHEESECAKE <sup>A, I, F</sup> • FRESH VANILLA • RUM • SALTED CARAMEL SAUCE	10.00