

# BAIE LONGUE BAR



One of the longest and most secluded beaches on the island, Baie Longue stretches from Belmond La Samanna to “Pointe du Cannonier,” the westernmost point of St. Martin and the site of a pre-Columbian village dating back to 600 BCE.

Perched above the shimmering bay, Baie Longue Bar is the perfect start to the evening, a location for all to gather and enjoy the breathtaking Caribbean sunset.

We are delighted to offer a large range of classic and revisited cocktails, prepared with the finest ingredients, homemade syrups and infusions. If you wish to have a personalized cocktail, please do not hesitate to ask the bartender.

**BASIL SMASH**

Gin, homemade basil syrup, lime juice, basil leaves, egg white

**BEE'S KNEES**

Gin, lemon juice, wildflower honey syrup

**BOBBY BURNS**

Scotch whisky, sweet vermouth, Bénédictine

**CAMERON'S KICK**

Irish whiskey, scotch, lemon juice, orgeat syrup, shaved nutmeg

**CLOVER CLUB**

Gin, lemon juice, raspberry puree, egg white

**CUCUMBER MARGARITA**

Tequila, cucumber juice, agave syrup, lime juice, lime, celery bitter

**GINGERADE**

Whiskey, lemon juice, ginger, cane sugar, Angostura bitter, ginger ale, squeezed lime

**GINGER MOJITO**

White rum, cane sugar, lime, fresh ginger, mint leaves, club soda

**GOLD RUSH**

Bourbon, lemon juice, wildflower honey syrup

**LE JARDIN**

Gin, lemon juice, cucumber juice, simple syrup, dash of absinthe, cucumber ribbon

**PALOMA**

Tequila, grapefruit juice, soda water, pinch of salt

**PENICILLIN**

Blended Scotch, single malt, wildflower honey syrup, fresh ginger

**SCOTCH COBBLER**

Scotch, Triple sec, simple syrup

**WHITE NEGRONI**

Gin, vermouth bianco, Suze

**SAMANNA KISS**

Gold rum, guavaberry liqueur, maracuja juice, coconut water

**LAPLAJ VIBES**

Myers's dark rum, raspberry puree, apple juice, fresh raspberries, ginger ale

**BELMOND 75**

Vodka, Chambord, pineapple juice, Champagne, orange twist

**BAIE LONGUE SMASH**

Whiskey, mint leaves, homemade ginger syrup, orange bitter, orange slice, mint sprigs

BUBBLY COCKTAILS

**FIORI**

Grapefruit juice, Elderflower liqueur, grapefruit bitter, Prosecco

**FRENCH 75**

Gin, lemon juice, simple syrup, Prosecco, lemon peel

**AIR MAIL**

Prosecco, white rum, wildflower honey, lemon

**ALFONSO**

Prosecco, Angostura bitter, sweet vermouth, sugar cube, lemon twist

**PINK GRAPEFRUIT SPRITZ**

Campari, fresh pink grapefruit, Prosecco, club soda

MOCKTAILS

**VIRGIN MOJITO**

Brown sugar, lime, fruit of your choice, mint leaves, lemonade

**VIRGIN PIÑA**

Pineapple or strawberry juice, coconut cream, coconut water

**VIRGIN LAPLAJ VIBES**

Raspberry puree, apple juice, fresh raspberries, club soda

## WINES BY THE GLASS

### **CHAMPAGNE**

Veuve Clicquot Ponsardin Brut Carte Jaune 25

### **WHITE WINE**

#### **PINOT GRIGIO**

Santa Margherita, Valdadige, ITALY 10

#### **CHARDONNAY**

Petit Chablis La Chablisienne , Burgundy, FRANCE 13

#### **SAUVIGNON BLANC**

Sancerre Les Baronnes, Henri Bourgeois, Loire Valley, FRANCE 16

### **ROSÉ WINE**

The Palm, Château d'Esclan, Provence, FRANCE 11

Minuty Prestige, Château Minuty, Provence, FRANCE 15

### **RED WINE**

#### **SANGIOVESE**

Chianti Classico, Castello di Albola, Tuscany, ITALY 11

#### **SYRAH**

Crozes-Hermitage "Cuvée L", Rhône Valley, FRANCE 14

#### **CABERNET SAUVIGNON / MERLOT**

Charmes de Ladouys, St. Estèphe, Bordeaux, FRANCE 17

# WHISKY

## **BLENDED SCOTCH**

J&B	12
Monkey Shoulder	12
William Lawson's	12
Johnny Walker Red Label	12
Chivas Regal 12 y.o	16
Johnny Walker Black Label	16
Johnny Walker Blue Label	80

## **SPEYSIDE**

Balvenie 12 y.o DoubleWood	18
Balvenie 17 y.o DoubleWood	65
Cragganmore 12 y.o	20
Glenfiddich 12 y.o	18
Glenfiddich Vintage Cask	40

## **HIGHLANDS**

Glenmorangie 10 y.o	20
Glenmorangie Nectar d'Or	30
The Dalmore 15 y.o	35

## **LOWLANDS**

Glenkichie 12 y.o	28
Auchentochan 18 y.o	35

## **ISLAY**

Lagavulin 16 y.o	30
Macallan 12 y.o	20
Macallan 18 y.o	90

## **CANADIAN WHISKY & IRISH WHISKEY**

Seagram VO	14
Tullamore Dew 12 y.o	14

## **BOURBON**

Jack Daniel's	14
Baker's 7 y.o	16
Maker's Mark	15
Gentleman Jack	19
Basil Hayden's	20

## RUM

### **SAINT MARTIN**

Island Cane White	12
Island Cane VO	14
Island Cane XO	20

### **BARBADOS**

Mount Gay Eclipse	18
Plantation XO 20th anniversary	24

### **CUBA**

Havana Club 3 y.o	12
Havana Club "Selección de Maestros"	24

### **JAMAICA**

Myers's original dark	12
Captain Morgan Original Spiced Rum	14
Plantation Old Reserve 2001	25

### **MARTINIQUE**

JM Rhum Vieux VSOP	20
Neisson Rhum Vieux	25
HSE Extra Vieux Single malt finish	35

### **PORTO RICO**

Bacardi Carta Blanca	12
Bacardi Oakheart	14
Bacardi Black	14

### **GUYANA**

El Dorado 12 y.o	14
El Dorado 21 y.o	30
El Dorado 25 y.o 2.5cl - 1oz	70
El Dorado 25 y.o 5cl - 2oz	120
Pyrat hors d'age XO reserve	18

### **GUATEMALA**

Zacapa Centenario Gran Reserva 23 Solera	20
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## SPIRITS

### **CACHACA**

Yaguara branca	12
Yaguara Blend	15

### **TEQUILA**

El Jimador Blanco	11
El Jimador Reposado	13
Gran Centenario Blanco	12
Casa Noble Silver	14
Casa Noble Reposado	16
Casa Noble Añejo	18
Leyenda del Milagro Silver	12
Leyenda del Milagro Reposado	14
Leyenda del Milagro Añejo	16
Casamigos blanco	22
Jose Cuervo Silver	12
Jose Cuervo reposado	16
1800 Añejo	26
Patron Silver	22
Patron Reposado	28
Patron Añejo	34
Patron XO café	20

### **MEZCAL**

Casamigos De Espadin	22
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### **VODKA**

Absolut	12
Ketel one	12
Tito's	12
Stolichnaya	14
Grey Goose	16
Belvedere	16
Stolichnaya Elite	18

### **GIN**

Bombay	12
Bombay Sapphire	12
Gordon's	12
Beefeater	12
Plymouth	12
Tanqueray	12
Hendricks	14
Citadelle	14
The Botanist	18

## APERITIFS AND DIGESTIVES

Amaretto Disaronno	14
Anisette Marie Brizard	14
Apérol	10
Bailey's	14
Bénédictine	14
Campari	10
Cointreau	14
Drambuie	10
Frangelico	14
Fernet Branca	14
Galliano	14
Get 27 / Get 31	14
Grand Marnier	14
Jagermeister	10
Limoncello	14
Kahlua	14
Malibu	14
Martini (Bianco - Rosso - Extra dry)	10
Ricard	10
Sambuca Negra	14
Southern Comfort	12
Suze	12
Tia Maria	14

## PORT WINES

Warre's Fine White Port 10	10
Warre's Warrior 10	10
Warre's Rare L.B.V 2004	12

## ARMAGNACS, COGNACS & CALVADOS

Hennessy VS	26
Hennessy VSOP	34
Hennessy XO	60
Hennessy Paradis 2.5cl - 1oz	75
Hennessy Paradis 5cl - 2oz	140
Rémy Martin VSOP	34
Rémy Martin XO	45
Delamain Grande Champagne Pale & Dry	22
Sempé Vieil Armagnac VSOP	18
Château de Laubade VSOP – Bas Armagnac	14
Château de Laubade XO – Bas Armagnac	24
Château de Laubade 2004 – Bas Armagnac	28
Château de Laubade 1996 – Bas Armagnac	30



Château de Laubade 1984— Bas Armagnac	32
Château de Laubade « Intemporel » N°5	35
Calvados VSOP, Pays d’Auge, Busnel	16
Calvados Réserve, Pays d’Auge, Christian Drouin	20
Domaine de Tariquet Folle Blanche – Bas Armagnac	18
Domaine de Tariquet Carrément VSOP – Bas Armagnac	16
Domaine de Tariquet XO Equilibre – Bas Armagnac	26
Domaine UBY « Sweet » 18Domaine UBY XO	35

## SOFT DRINKS

### **WATERS**

Acqua Panna	10
San Pellegrino	10

### **SODAS & JUICES**

Coca Cola	6
Coca Cola Light	6
Coca Cola Zero	6
Schweppes Tonic	6
Sprite	6
Club Soda	6
Ginger Ale	7
Ginger Beer	8
Juice by Alain Milliat	9
<i>Apple, Orange, Tomato, Pineapple</i>	

## BEERS

Presidente	8
Carib	8
Heineken	8
Coors Light	8
Corona	10

## SALADS

<b>BURRATA</b> <sup>(7)</sup>	24
Arugula, tomatoes and lemon-basil infused olive oil	
<b>SMOKED SALMON SALAD</b> <sup>(3, 4, 10, 12)</sup>	22
Mixed greens, capers, shallots, radish, egg and avocado	
<b>CLASSIC CAESAR SALAD</b> <sup>(1, 3, 4, 7, 10, 12)</sup>	18
Romaine lettuce, bacon, soft boiled egg, croutons, shaved parmesan and Caesar dressing	
Chicken   21	Sautéed shrimp <sup>(2)</sup> 24

## SMALL BITES

<b>MEZZE PLATTER</b> <sup>(1, 4, 7, 11, 12)</sup>	17
Tapenade, hummus, herb marinated Feta cheese, flat bread	
<b>ACCRAS (5 PIECES)</b> <sup>(1, 3, 4, 7, 12)</sup>	12
Caribbean cod fish fritters, sweet chili sauce	
<b>NACHOS</b> <sup>(7, 12)</sup>	15
Cheese, black beans, guacamole, jalapeños	
<b>CHICKEN WINGS (6 PIECES)</b> <sup>(1, 7, 12)</sup>	14
Spiced glazed, blue cheese or barbecue sauce	
<b>SLIDERS (3 PIECES)</b> <sup>(1, 3, 4, 10, 12)</sup>	18
Choice of beef, catch of the day or chicken	
<b>COLD CUTS AND AGED CHEESE</b> <sup>(1, 7, 8, 12)</sup>	29
Mix greens, fig marmalade, bread	
<b>JAMON IBERICO (80 GRAMS)</b> <sup>(12)</sup>	28
Montaraz Jamon Iberico	
<b>PANKO CRUSTED SHRIMP (8 PIECES)</b> <sup>(1, 2, 3, 7, 12)</sup>	24
Sweet chili sauce	

## SANDWICHES & WRAPS

<b>BLACK ANGUS BURGER</b> <sup>(1, 3, 4, 7, 10, 12)</sup>	25
Bacon, cheese, lettuce, onions, pickles, Creole mayonnaise	
<b>IMPOSSIBLE BURGER</b> <sup>(1, 12, 15)</sup>	24
Vegan patty, lettuce, avocado, tomato, onions, pickles	
<b>LA SAMANNA CLUB SANDWICH</b> <sup>(1, 3, 10, 12)</sup>	25
Toasted Caraway rye bread, grilled chicken, mayonnaise, lettuce, tomatoes, crispy bacon	
<b>STEAK SANDWICH</b> <sup>(1, 3, 7, 10, 12)</sup>	29
Rib eye, cheese, onions, arugula, mayonnaise, mustard	

All our sandwiches & wraps are served with your choice of French fries or green salad

## DESSERTS

<b>FROZEN PASSION FRUIT CHEESECAKE</b> <sup>(1, 3, 7)</sup>	<b>12</b>
<b>BABA COLADA, VANILLA CHANTILLY AND PINEAPPLE SORBET</b> <sup>(1, 3, 7, 12)</sup>	<b>15</b>
<b>TROPICAL PROFITEROLES COCONUT SORBET AND CARIBBEAN CHOCOLATE SAUCE</b> <sup>(1, 3, 7, 12)</sup>	<b>14</b>
<b>TROPICAL FRUIT PLATE</b> <sup>(15)</sup>	<b>12</b>
<b>SIX MACARONS TO SHARE (... OR NOT)</b> <sup>(7,8)</sup>	<b>16</b>
<b>SELECTION OF ARTISANAL SORBETS</b> <sup>(15)</sup> <b>&amp; ICE CREAMS</b> <sup>(3, 7, 12)</sup>	<b>4.5</b> per scoop

### FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No.1169/2011.

Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

### THE DESIGNATED ALLERGENS AND PRODUCTS THEREOF ARE:

- (1) Cereals containing gluten
- (2) Crustaceans
- (3) Eggs
- (4) Fish
- (5) Peanuts
- (6) Soybeans
- (7) Milk
- (8) Nuts
- (9) Celery
- (10) Mustard
- (11) Sesame seeds
- (12) Sulphur dioxide and sulphites
- (13) Lupin beans
- (14) Molluscs
- (15) Suitable for vegans

All rates are indicated in USD | 4% TGCA included  
Service included, gratuity at guests discretion