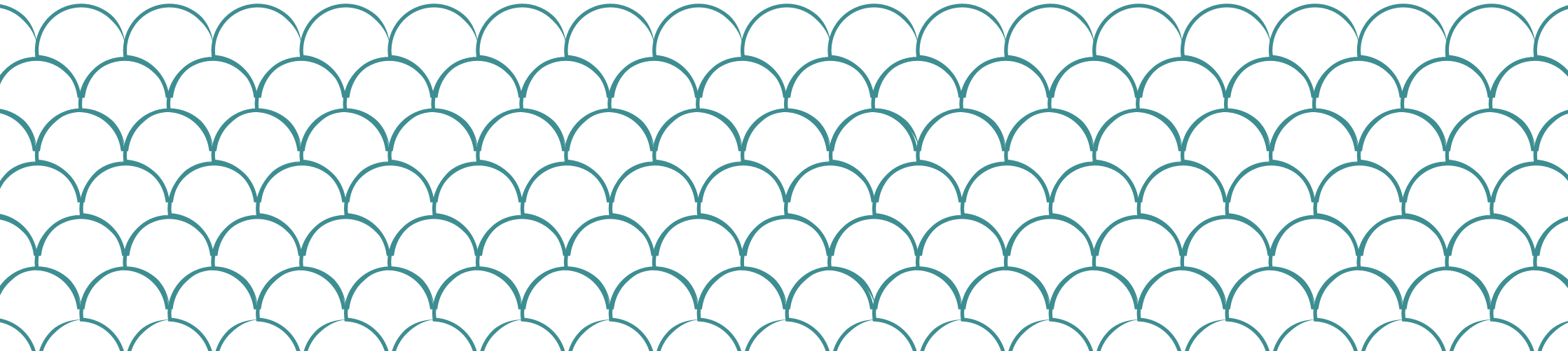


BAIE
LONGUE
BAR





One of the longest and most secluded beaches on the island, Baie Longue stretches from 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.

SWEET Desserts

HOME-MADE CHEESECAKE ^(1, 3, 7, 12)	15
<i>Cheesecake Maison</i>	
<i>Lychee, raspberry</i>	
<i>Litchi, framboise</i>	
3 TEXTURES OF CHOCOLATE VALRHONA CARAÏBES ^(1, 3, 7)	17
<i>Chocolat Valrhona Caraïbes en 3 Textures</i>	
<i>Crispy, cremoso, sponge cake</i>	
<i>Croustillant, cremoso, génoise</i>	
VEGAN SNICKERS ^(5, 8, 12, 13, 15)	15
<i>Chocolate, caramel, dried fruits, peanut butter</i>	
<i>Chocolat, caramel, fruits secs, beurre de cacahuètes</i>	
SEASONAL FRUIT PLATE ⁽¹⁵⁾	19
<i>Assiette de Fruits de Saison</i>	
SELECTION OF ARTISANAL SORBETS ^(1, 15)	5 per scoop
AND ICE CREAMS ^(1, 3, 7, 12)	5 la boule
<i>Sélection de sorbets artisanaux</i>	
<i>et crèmes glacées</i>	

FOOD ALLERGY INFORMATION

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

INFORMATIONS SUR LES ALLERGIES ALIMENTAIRES

Certains plats et boissons peuvent contenir un ou plusieurs des 14 allergènes désignés par le règlement U n°1169/2011. LES ALLERGÈNES ET PRODUITS DÉSIGNÉS SONT: (1) Céréales contenant du gluten, (2) Crustacés, (3) Oufs, (4) Poisson, (5) Cacahuètes, (6) Soja, (7) Lait, (8) Noix, (9) Céleri (10) Moutarde, (11) Graines de sésame, (12) Dioxyde de soufre et sulfites, (13) Haricots de lupin, (14) Mollusques, (15) Convent aux végétaliens. Tous les tarifs sont indiqués en USD - 4% TGCA inclus

All our coffees are from Caffé Vergnano who is committed to sustainable production process, energy, and product development. All our teas are certified Ecocert organic guaranteeing their sustainability. Nos cafés proviennent de Caffé Vergnano, engagé dans un processus de production, une énergie et un développement de produits durables. Tous nos thés sont certifiés biologiques Ecocert garantissant leur durabilité.

SANDWICHES & BURGERS

Choice of Petite Salade or French Fries / Choix de petite salade ou de frites

- THE CLASSIC LA SAMANNA BURGER** ^(1, 3, 7, 12) 32
 Black Angus beef, secret sauce, lettuce, tomatoes, pickles, confit onions, bacon, cheddar
Boeuf Black Angus, sauce secrète, salade verte, tomates, cornichons, oignons confits, bacon, fromage cheddar
- THE IMPOSSIBLE BURGER** ^(1, 12, 15) 32
 Plant based patty, lettuce, avocado, tomatoes, confit onions, pickles
Préparation végane, salade verte, avocat, tomates, oignons confits, cornichons
- GRILLED PORTOBELLO BURGER** ^(1, 3, 7, 12) 29
 Portobello mushroom, brie cheese, confit onions, lettuce, truffle mayonnaise
Champignon Portobello, brie, oignons confits, salade verte, mayonnaise à la truffe
- GRILLED MAHI-MAHI BURGER** ^(1, 3, 4, 7, 10, 12) 32
Burger de Mahi-Mahi Grillé
 Curried tartare sauce, pickled cabbage, lettuce, tomato
Sauce tartare au curry, chou mariné, salade verte, tomates
- THE "FABU-LAS" CLUB** ^(1, 3, 7, 12) 27
 Jerk chicken breast, smashed avocado, bacon, lettuce, tomatoes, chipotle-egg salad
Supreme de volaille Jerk, avocat, bacon, salade verte, tomates, salade d'œufs chipotle
- VEGAN FALAFEL PITA** ^(1, 11, 12, 13, 15) 28
 Hummus, tomato, cucumber, mint, tahini-lemon dressing
Houmous, tomates, concombre, menthe, vinaigrette tahini-citron
- MANGO BBQ PULLED PORK SANDWICH** ^(1, 7, 12) 29
Sandwich au Porc Effiloché, Sauce BBQ et mangue
 Brioche bun, Caribbean slaw, chipotle BBQ sauce
Pain brioché, salade de chou blanc et carottes Caribéenne, sauce BBQ chipotle

LA SAMANNA SIGNATURE COCKTAILS

- SAMANTHA** ⁽¹⁾ 23
 Gin, anisette, lime juice, hibiscus syrup, aquafaba
- ANOUK** ⁽¹⁵⁾ 23
 Mezcal, lime juice, mango puree, chily and infused agave syrup
- NATHALIE** ^(7, 12) 23
 White rum, pineapple juice, Aperol, Drambuie, lime juice, orange bitter
- MR. FRANKLE** ⁽¹⁵⁾ 23
 Tequila anejo, lime juice, agave syrup, guava juice, thyme, aquafaba
- SAMANNA KISS** ^(6, 7) 23
 White rum, guavaberry liquor, cocnut cream, grenadine, lime juice, pineapple juice, guava juice, passionfruit juice
- YELLOW BEACH** ⁽¹²⁾ 23
 Tequila, lime juice, Italicus, orange juice, ginger syrup
- ## CLASSICS WITH A TWIST
- CARIBBEAN RUSSIAN** ^(7, 12) 23
 Kahlua, plantation coconut, chocolate bitter, orange blossom foam
- NY TO SXM** ⁽¹²⁾ 23
 Spiced rum, red vermouht, cherry bitters
- OLD SAMANNA** ^(12, 15) 23
 Rhum Vieux, sugar, chocolate bitter, coconut water
- CARIBBEAN BREAKFAST** ⁽¹⁵⁾ 23
 White agricultural rum, passion fruit marmalade, passion fruit liquor, lime juice
- GOOD NIGHTQUIRI** ^(12, 15) 23
 White rum, lime juice, chamomile syrup
- ESPRESSO FRESCO** ⁽¹⁾ 23
 Vodka, lemongrass, fresh mint, Tia Maria, espresso coffee
- KINGSTON NEGRONI** ⁽¹²⁾ 23
 Jamaican rum infused with pineapple, red vermouht, Campari, chocolate bitter

WELL LOVED CLASSICS

LONG ISLAND ICE TEA ^(1, 12) Gin, vodka, white rum, cointreau, lime juice, sugar, coca-cola	23
YELLOW BIRD ⁽¹²⁾ White rum, Galliano, Cointreau, lime juice	23
PENICILLIN ⁽¹⁾ Blended Scotch whisky, single malt, lime juice, honey syrup, fresh ginger	23
SINGAPORE SLING ^(1, 12) Gin, lime juice, Cointreau, Benedictine, cherry liquor Luxardo, pineapple juice, angostura bitters	23
VAMPIRO ⁽⁴⁾ Tequila, lime juice, honey syrup, orange juice, tomato juice, Worcestershire sauce, salt	23
NEGRONI / NEGROWSKI ^(1, 12) Gin or vodka, red vermouth, Campari	23
BOULEVARDIER ^(1, 12) Bourbon whiskey	23
AMERICANO ⁽¹²⁾ Soda water, red vermouth, Campari	23
CACHANCARA ⁽¹²⁾ White rum, lime juice, honey, water	23
MAI-TAI ^(8, 12) White rum, dark rum, lime juice, orgeat syrup, Cointreau	23
MOJITO ⁽¹²⁾ White rum, lime juice, sugar, fresh mint, soda water	23
PALOMA ⁽¹⁵⁾ Tequila, lime juice, agave syrup, grapefruit soda	23
PISCO SOUR ^(3, 12) Pisco, lime juice, sugar, egg white or aquafaba ⁽¹⁵⁾	23
ILLEGAL ^(3, 8, 12) Mezcal, white rum, maraschino, falernum, lime juice, egg white or aquafaba ⁽¹⁵⁾	23
HEMINGWAY SPECIAL ^(12, 15) White rum, grapefruit juice, maraschino, lime juice	23
MARGARITA ⁽¹⁵⁾ Tequila, Cointreau, lime	23
TOMMY'S MARGARITA ⁽¹⁵⁾ Tequila, lime, agave syrup	23
SEA BREEZE ⁽¹⁾ Vodka, grapefruit juice, cranberry juice, lime juice, ginger beer	23

SALADS Salades

CREAMY BURRATA ^(7, 8, 12) <i>Burrata Crèmeuse</i> Citrus, fennel, pistachio pesto, arugula, white balsamic dressing <i>Agrumes, fenouil, pesto de pistaches, roquette, vinaigrette au balsamique blanc</i>	29
NIÇOISE SALAD ^(1, 3, 4, 10, 13) Seared tuna, egg, potatoes, green beans, cherry tomatoes, olives, shallots, mixed leaves, honey-mustard dressing <i>Mi-cuit de thon, œuf, pommes de terre, haricots verts, tomates cerises, olives, échalotes, mesclun, vinaigrette miel-moutarde</i>	30
ARUGULA CAESAR ^(1, 2, 3, 4, 7, 10, 12) <i>César Roquette</i> Grana Padano, crostinis, cherry tomatoes, egg Add-On: Chicken +\$8; Shrimps +\$10; Mahi-Mahi +\$12 <i>Grana Padano, tuile de pain, tomates cerises, œufs</i> <i>Ajoutez: Poulet grillé +\$8; Crevettes grillées +\$10; Mahi-Mahi grillé +\$12</i>	22
CARIBBEAN COBB ^(2, 7, 12) <i>Salade Cobb Caribéenne</i> Mixed leaves, avocado, blue cheese, cherry tomatoes, bacon, lime-ginger vinaigrette <i>Mesclun, avocat, bleu, tomates cerises, bacon, vinaigrette citron vert-gingembre</i> Add-On: Grilled chicken +\$8; Grilled shrimps +\$10 <i>Ajoutez : Poulet grillé +\$8; Crevettes grillées +\$10</i>	22

RAW BAR

TUNA POKE BOWL ^(1, 4, 6, 11, 12)	32
Mixed quinoa and rice, avocado, cucumber, wakame, edamame, radish, pineapple, sesame-soy-coconut dressing <i>Mélange de quinoa et riz, avocat, concombre, wakame, edamame, radis, ananas, vinaigrette sésame-soja-noix de coco</i>	
POWER BOWL ^(6, 10, 11, 12, 13, 15)	26
Hummus, spinach, cherry tomatoes, cucumber, pomegranate, falafel, curry roasted cauliflower lemon-tahini dressing <i>Houmous, pousses d'épinards, tomates cerises, concombre, grenade, falafel, chou-fleur rôti au curry, vinaigrette citron-tahini</i>	
MARKET CEVICHE ^(1, 4, 12)	27
<i>Ceviche du Marché</i> Cucumber, red onions, aji amarillo, lime, cilantro, mint, ginger, mango vinegar, corn tortillas <i>Concombre, oignon rouge, aji amarillo, citron vert, coriandre, menthe, gingembre, vinaigre à la mangue, tortillas de maïs</i>	
TUNA TARTARE ^(4, 12)	26
<i>Tartare de Thon</i> Lemon, lime, soy, ginger, avocado, cucumber, crispy plantain chips, truffle oil <i>Citron, citron vert, soja, gingembre, avocat, concombre, chips croustillantes de banane plantain, huile truffée</i>	

BUBBLY COCKTAILS

SPRITZ ⁽¹²⁾	18
Prosecco, soda, Aperol or Campari or St.Germain or Italicus	
BARRACUDA ⁽¹²⁾	23
Prosecco, gold rum, pineapple, Galliano, lime	
OLD CUBAN ⁽¹²⁾	23
Prosecco, Rhum Vieux, lime juice, sugar, angostura bitters	
RUSSIAN SPRING PUNCH ^(1, 12)	23
Prosecco, vodka, lime, sugar, berry liquor	
REFRESHING MOMENT ⁽¹²⁾	23
Prosecco, tequila, cucumber juice, fresh mint, lime juice, agave	
FRENCH 75 ⁽¹²⁾	23
Prosecco, gin, lime juice, sugar	

MOCKTAILS

FRUIT PUNCH ^(6, 7)	18
Coconut cream, grenadine, lime juice, pineapple juice, guava juice, passion fruit juice	
VIRGIN COLADA ^(6, 7)	18
Pineapple juice, coconut cream Add : Strawberry, Mango, Passion fruit, Raspberry	
VIRGIN MOJITO ⁽¹⁵⁾	18
Lime, sugar, fresh mint Add: Strawberry, Mango, Passion fruit, Raspberry	
SHIRLEY TEMPLE ⁽¹⁵⁾	15
Grenadine syrup, lime juice, ginger ale or Sprite	
DIABOLO MINT ⁽¹⁵⁾	15
Mint syrup, lime juice, fresh mint, soda or Sprite	
GINGER SPRINT ⁽¹⁵⁾	15
Home made ginger syrup, lime juice, ginger beer	

RUMS AROUND THE WORLD

SAINT-MARTIN

Rhum Saint Martin XO, 10 Years Old 20

BARBADOS

Mount Gay Eclipse 18

Plantation XO 20th anniversary 24

CUBA

Eminente Reserva 7yo 22

Bacardi Carta Blanca Superior 14

Bacardi Spiced 15

Bacardi Black 15

JAMAICA

Plantation Xaymaca Special Dry 28

MARTINIQUE

St James 7yo 20

JM Rhum Vieux VSOP 20

HSE Extra Vieux Single malt finish 35

GUYANA

El Dorado 12yo 14

El Dorado 15yo 22

El Dorado 21yo 30

El Dorado 25yo 5cl - 2oz 120

Pyrat hors d'age XO reserve 18

GUATEMALA

Zacapa Centenario Gran Reserva 23 Solera 20

TO SHARE À Partager

CHEESE & CHARCUTERIE BOARD ^(1, 3, 7, 10, 12) 48

Plateau de Fromages & Charcuteries

Chef's selection of cold cuts, aged cheeses, spiced mango chutney, Kalamata olives, pickles, grain mustard, grilled sour dough bread

Sélection du Chef de charcuteries, fromage affinés, chutney de mangue épicé, olives Kalamata, cornichons, moutarde à l'ancienne, pain au levain grillé

CARIBBEAN PLATTER ^(1, 2, 3, 4, 12) 55

Plateau Caribéen

Crispy mahi-mahi bites, accras de morue, coconut crusted shrimps with curried tartare, creole sauce, Asian chili sauce

Bouchées de mahi-mahi, accras de morue, crevettes croquantes à la noix de coco et sauce tartare au curry, sauce créole, sauce pimentée asiatique

BAIE LONGUE BAR MEZZE ^(1, 7, 11, 12, 13) 45

Hummus: kalamata olives, cucumber, cherry tomatoes, artichoke

Houmous: olives Kalamata, concombre, tomates cerises, artichaut

Tzatziki: roasted garlic, crumbled feta / *à l'ail rôti, feta émietlée*

Baba ghanoush: pomegranate, tahini / *tahini, grenade*

Warm pita bread, poppadom / *Pain pita chaud, poppadom*

For Rum aficionados we invite you to discover our La Cave 200 Rum Selection with 200 rum references.

GOURMET SNACKS

MEDITERRANEAN HUMMUS (1, 11, 12, 13)	19
<i>Houmous Méditerranéen</i>	
Kalamata olives, artichoke, cucumber, cherry tomatoes, feta, micro herbs, warm pita	
<i>Olives Kalamata, artichaut, concombre, tomates cerises, feta, pousses d'herbes, pain pita chaud</i>	
QUESADILLAS (1, 2, 7, 12)	19
Cheddar-jack cheeses, pico de gallo, guacamole	
<i>Fromage cheddar, pico de gallo, guacamole</i>	
Add-On: Roasted chicken +\$8; Old Bay shrimps +\$10; Veggies +\$8	
<i>Ajoutez: Poulet rôti +\$8; Crevettes aux épices +\$10; Légumes +\$8</i>	
COCONUT CRUSTED SHRIMPS (1, 2, 3, 12)	21
<i>Crevettes Croquantes à la Noix de Coco</i>	
Ginger, cilantro, sweet chili sauce	
<i>Gingembre, coriandre, sauce aigre douce</i>	
ACRAS DE MORUE (1, 3, 4, 7, 12)	19
Traditional French West Indies cod fish fritters, sauce chien	
<i>Beignets de morue des Caraïbes, "sauce Chien"</i>	
LAMB SLIDERS (1, 3, 7, 12)	24
<i>Mini-Burgers d'Agneau</i>	
Labneh, pickled cucumbers, black garlic salt	
<i>Labneh, concombre mariné, sel à l'ail noir</i>	
MAHI-MAHI POPCORN (1, 3, 4, 8, 12)	25
<i>Mini tempura de Mahi-Mahi</i>	
Curried tartare sauce, grilled lime	
<i>Sauce tartare au curry, citron vert grillé</i>	
CRISPY CHICKEN WINGS (1, 3, 4, 7, 12)	25
<i>Ailes de Poulet Croustillantes</i>	
Jerk BBQ, blue cheese dip, celery, crudités	
<i>Jerk BBQ, sauce roquefort, céleri, crudités</i>	

TEQUILA & MEZCAL

TEQUILA	4CL
Casa Noble Silver	14
Teremana Silver	16
Volcán de mi Tierra Blanco	22
Volcán de mi Tierra Cristalino Añejo	28
1800 Añejo	26
Avion Cristallino	30
Clase Azul Plata	35
Clase Azul Reposado	40
Clase Azul Añejo	280
Clase Azul, Ultra, Extra Añejo	450
Jose Cuervo Gold	16
Jose Cuervo Silver	14
1800 Reposado	14
Patron Silver	22
MEZCAL	
Del Maguey Vida	20
Del Maguey Crema	25
Del Maguey Chichicapa	35
Del Maguey Tobala	55
Del Maguey Pechuga	85

SOFT DRINKS

WATER

Mineral Water (Still or Sparkling)	11
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SODAS & JUICES

Coca-Cola	8
Diet Coke	8
Coca-Cola Zero	8
Tonic	8
Sprite	8
Club Soda	8
Perrier	8
Ginger Ale	9
Ginger Beer	9
Coconut Water	9
Juice by Alain Milliat <i>Apple, Orange, Tomato, Pineapple, Carrot</i>	10

COFFEE & TEA SELECTION

Café & Thé

Ristretto, Espresso	7
Double Espresso	9
Coffee with milk - Café au lait	9
Cappuccino	9
Latte Macchiato	10
Iced Coffee - Café glacé	11
Decaffeinated coffee- Café décaféiné	7
Tea - Thés	9

WHISKIES

BLENDED SCOTCH

Johnny Walker Red Label	12
Chivas Regal 12yo	16
Johnny Walker Black Label	16
Johnny Walker Blue Label	80

SPEYSIDE

Balvenie 17yo DoubleWood	65
Cragganmore 12yo	20

HIGHLANDS

Glenmorangie Nectar d'Or	30
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LOWLANDS

Glenkichie 12yo	28
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ISLAY

Ardbeg 10yo	24
Macallan 12yo	20

IRISH WHISKEY

Tullamore Dew 12yo	14
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BOURBON & AMERICAN WHISKEY

Jack Daniel's	14
Gentleman Jack	19
Basil Hayden's	20
Whistle Pig Piggy Back 100% Rye 6yo	25

ARMAGNACS, COGNACS & CALVADOS

COGNACS

Delamain Grande Champagne Pale & Dry X.O	22
Hennessy V.S	26
Rémy Martin V.S.O.P	30
Hennessy V.S.O.P	34
Rémy Martin X.O	45
Hennessy X.O	60
Hennessy Paradis 5cl - 2oz	140
Louis XIII de Rémy Martin - Cognac Grande Champagne	670

ARMAGNACS BAS-ARMAGNACS

Domaine de Tariquet Folle Blanche — Bas Armagnac	18
Sempé Vieil Armagnac V.S.O.P	18
Domaine UBY « Sweet »	18
Château de Laubade 2004 — Bas Armagnac	28
Château de Laubade 1984— Bas Armagnac	32
Château de Laubade « Intemporel » N05 — Bas Armagnac	35

CALVADOS

Calvados Busnel V.S.O.P	12
Calvados Belorgey V.S.O.P	20
Calvados Christian Drouin Réserve	25

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Astoria, Glera, Veneto, Italy	13
Veuve Clicquot Ponsardin Brut Carte Jaune, France	29

WHITE WINES

Albizzia, Frescobaldi, Chardonnay, Italy	14
Santa Margherita, Pinot Grigio, Italy	15
Attitude, Pascal Jolivet, Sauvignon Blanc, France	14
La Chablisienne, Petit Chablis, France	17

ROSE WINES

Planeta, Syrah & Nero d'Avola, Italy	13
M, Château Minuty, Grenache Blend, France	14
The Pale, Château d'Esclans, Grenache Blend, France	15

RED WINES

Montessu, Agricola Punica, Carignan Blend, Sardegna, Italy	13
Chianti Classico Brolio, Barone Ricasoli, Sangiovese Blend, Toscana, Italy	15
Les Fortunes, Maison Chanzy, Pinot Noir, Bourgogne, France	17

BEERS

Presidente	10
Carib	10
Heineken	10
Coors Light	10
Menabrea	10
Corona	12
SXM - Premium Beer - IPA	11