



HÔTEL DE LA PLAGE

VILLAGE DE L'HERBE
CAP FERRET





The Menu
of
Hôtel de la Plage



Welcome to our family home
in the village of l'Herbe.
This is an oyster-farming
village classified as a
"picturesque site" which is
authentic and timeless,
where residents, workers,
and holiday makers have
crossed paths since 1860.

TAPAS

for the aperitif

Wild-caught fish & chips tartar sauce	€10
Baked octopus and chorizo by Louis Ospital	€14
Wild caught fish tartare, olive oil, lemon caviar and mixed herbs	€14
Charcuterie board by Louis Ospital and Maison Faber Lascombes	€18 €26
Cheese platter by Pierre Rollet	€18 €26
Platter of Cebo De Campo Ibérico ham fennel oil, bread and Bordeaux butter	€29

CAVIAR

for a salty touch

Classic Baerii Caviar from Maison Sturia (30g) Classic Baerii caviar is a delicious salty caviar with a soft texture and a roundness that lingers on the palate.	€75
Caviar Oscietra de la Maison Sturia (30g) Oscietra caviar is delicious and well-balanced. It combines salty flavours with buttery aromas of walnut and avocado.	€110

STARTERS

to share...

Grilled mussels €18

Beef carpaccio*
selected by butcher
Florian Gazeau in Canéjan, €19
comté cheese by Pierre Rollet and olive oil

Carpaccio of mullet
caught in Arcachon Bay, €19
olive oil, fresh herbs, lemon caviar

Vol-au-vent style €24
Scallops, puff pastry, whisky coral emulsion
and samphire sauce

OYSTERS

for a fresh starter!

Les spéciales no. 4 €2.70 each
“PAR ICI” oysters
by Bart and Marien at the village of L’Herbe

Les perles no. 3 €3 each
“Parcs de l’Impératrice”
by Joël Dupuch

Panfried crépinette sausage €6

*For more information about the origins of our meat, please see the board.

** Vegetarian. Please ask about our list of allergens.

FISH

catch of the day...

Catch of the day, €32
Gironde vegetables, mashed potatoes
and beurre blanc sauce

Spanish-style whole hake €80
To share, served with two side dishes of your choice

Whole wild fish

depending on the catch - to share price per kg
Turbot, Sea Bass, Sole... See our board for daily pricing and
availability

MAIN COURSES

by l'Hôtel de la Plage

Burger* €25
French beef patty, tomato,
caramelized onions and cheese by Pierre Rollet,
tartar sauce, salad and chips

Duck breast from the Gers, €34
creamy grilled artichokes, chicken jus with red berries

Sirloin steak* €34
selected by Florian Gazeau in Canéjan,
gravy, pressed potatoes and schallots

Veal chop from the Périgord,* €36
spelt risotto, truffles by Guillaume Gé,
roasted carrots, veal jus

Lamb shoulder confit* from the Périgord, €36
Tarbes white beans by the Patacq family, lamb jus

Prime rib* €95/kg
selected by Florian Gazeau in Canéjan
French meat selected by our master artisan butcher

Seasonal vegetable lasagne with Parmesan** €24

Additional sides |

Chips, mashed potato, salad, seasonal vegetables €6

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DESSERTS

for a sweet touch !

Brioche “French toast”, caramel sauce, ice cream with Madagascar Bourbon vanilla	€11
Floating island, vanilla custard with salted butter caramel sauce	€12
Valrhona Grand Cru chocolate lava cake, vanilla ice cream	€12
Poire Belle Hélène vacherin, white chocolate ganache and pear sorbet	€14
Profiteroles Choux pastry buns filled with Madagascar Bourbon vanilla ice cream, topped with whipped cream, Valrhona Guanaja dark chocolate sauce and slivered almonds	€14
Coffee with an assortment of desserts 5 sweets	€14

ARTISANAL ICE CREAMS & SORBETS

made by Stéphane Vindret,
master artisan ice-cream maker

Ice cream and sorbets by the scoop

Vanilla | *Madagascan Bourbon vanilla with Échiré butter and eggs*

Chocolate | *Valrhona Guanaja cocoa chocolate*

Strawberry | *Strawberries and cream*

Lemon | *29% Sicilian lemon*

Salted butter caramel | *Guérande salted butter*

Pear | *54% Williams Pear*

Yogurt | *Savoie milk*

Coffee | *100% Arabica coffee*

1 scoop	€4
2 scoops	€6
3 scoops	€8

Fior di latte Italian ice cream €6

CHILDREN'S MENU

Children aged 12
and under

Beef patty*
or
Wild-caught fish & chips
and
Scoop of ice cream

€14

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