



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

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| Plate of home-made fish accras, tartar sauce | €15 |
| Charcuterie board by Louis Ospital | €18 €26 |
| Platter of Cebo De Campo Ibérico ham fennel oil, bread and Bordeaux butter | €29 |

CAVIAR

for a salty touch

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| Oysters & caviar | €35 |
| 4 oysters spéciales no. 4 " PAR ICI" by Bart and Marien at the village of L'Herbe, lemon cream and caviar from Maison Sturia (15g) | |
| Classic Baerii Caviar from Maison Sturia (30g) | €75 |
| Classic Baerii caviar is a delicious salty caviar with a soft texture and a roundness that lingers on the palate. | |

STARTERS

to share...

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| Baked octopus and chorizo by Louis Ospital | €18 |
| Beef carpaccio* selected by butcher Florian Gazeau in Canéjan, comté cheese by Pierre Rollet and olive oil | €19 |
| Carpaccio of mullet caught in Arcachon Bay, olive oil, fresh herbs, lemon caviar | €19 |
| Duck foie gras from the Gers half-cooked, brioche bread and seasonal chutney | €26 |

OYSTERS

for a fresh starter !

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| Les spéciales no. 4 "PAR ICI" oysters by Bart and Marien at the village of L'Herbe | €2.70 each |
| Les perles no. 3 "Parcs de l'Impératrice" by Joël Dupuch | €3 each |
| Panfried crepinette 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
seasonal vegetables, mashed potatoes,
cauliflower risotto 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 price per kg
to share

Turbot, Sea Bass, Sole... See our board for daily pricing and
availability

MAIN COURSES

of l'Hôtel de la Plage

Burger* €25
French beef patty, caramelized onions,
cheddar, tartar sauce, salad and chips

Duck breast from the Gers, €34
seasonal vegetables, Jerusalem artichokes
and coffee, reduced poultry juice

Sirloin steak* selected by Florian Gazeau in Canéjan, €34
beurre maître d'hôtel, seasonal vegetables, chips and salad

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

Lamb shoulder confit* selected by Florian Gazeau €80
to share,
Tarbes white beans by the Patacq family, lamb jus

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

Seasonal vegetable lasagne with Parmesan** €24

Additional sides |

Chips, mashed potato, salad, seasonal vegetables €6

DESSERTS

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| Brioche “French toast”, caramel sauce, ice cream with Madagascan 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, Poached pear, Valrhona dark chocolate, whipped cream, vanilla ice cream | €14 |
| Profiteroles Choux pastry buns filled with Madagascan 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 |

CHEESES

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| Cheese platter by Pierre Rollet | €18 €26 |
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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*

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| 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 fillet
and
Scoop of ice cream

€14

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