# HÔTEL DE LA PLAGE

VILLAGE DE L'HERBE CAP FERRET



The Menur of Hôtel de la Plage

Welcome to our family home in the village of 1' Horbe. This is an oyster-farming Village varietied as a "pictures que site" wich is authentic and timeless, where residents, workers, and holiday makers howe crossed paths since 1860.

## **TO START**

#### for the aperitif

Pork country pâté Maison Faber Lascombes	12€
Patatas Bravas	15€
Fried chipirons Feta cheese, rocket salad	18€
Charcuterie board	18€/26€
Cheese platter	18€/26€
Assortment of charcuterie and cheese	30€

## **CAVIAR & OYSTERS**

for a salty touch

Classic Baerii Caviar from Maison Sturia (30g) Classic Baerii caviar is a delicious salty caviar	€75		
with a soft texture and a roundness that lingers on	the palate.		
Les spéciales no. 4  "PAR ICI" oysters by Barth and Marien at the village of L'Herbe	€2.70 each		
Les perles no. 3 "Parcs de l'Impératrice" by Joël Dupuch	€3 each		
Oysters & caviar 4 oysters spéciales no. 4 " PAR ICI" by Barth and Marien at the village of L'Herbe, lemon cream and caviar from Maison Sturia (15g)	€35		
Panfried crepinette sausage	€5		
STARTERS			
of l'Hôtel de la Plage			
Home-made fish accras Tartar sauce	€15		
Marmande tomatoes Burrata and homemade pesto verde	€18		
Baked octopus and chorizo Potatoes and piquillo ketchup	€18		
Crudo of mullet caught in Arcachon Bay Sauce vierge, fresh herbs	€20		
Vitello tonnato Veal, anchovy, caper and tuna sauce	€22		

#### **FISH**

#### catch of the day...

Catch of the day Seasonal vegetables, mashed potatoes, beurre blanc sauce	€32
Spanish-style whole hake  Mashed potatoes, roasted vegetables, garlic chips and piquillos	son
Whole wild fish depending on the catch, see our board daily pricing and availability Turbot, Sea Bass, Sole…	for
MAIN COURSES	
of l'Hôtel de la Plage	
<pre>Burger* French beef patty, caramelized onions, cheddar, tartar sauce, chips</pre>	€26
Beef fillet selected by Florian Gazeau in Canéjan Wine sauce, mashed potatoes, vegetables	€38
Prime rib* to share selected by Florian Gazeau in Canéjan Chips and salad	€98
Veal chop,* selected by Florian Gazeau in Canéjan Creamy organic lentils, walnut praline, green pepper sauce	€42
Rigatoni « Napolitana » ** Tomato sauce and vegetable stew	€24
Additional sides   Chips, mashed potato, salad, seasonal vegetables €6	

### **DESSERTS**

Strawberries with sugar	€10
Strawberries, yogurt ice cream, whipped cream	€12
Valrhona Grand Cru chocolate lava cake Custard, whipped cream	€12
Dame Blanche Vanilla ice cream, chocolate coulis, whipped cream	€12
Café liégeois Coffee and vanilla ice creams, whipped cream	€12
Brioche "French toast" Caramel sauce, vanilla ice cream	€12
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	€14

## **CHEESES**

Platter of 4 cheeses

€18 | €26

# 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	€8
3	scoops	€10

Extra	whipped	cream	€2	2
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### **CHILDREN'S MENU**

Children aged 12 and under

Beef patty\*
or
Wild-caught fish fillet
and
Scoop of ice cream
or Sunday

€14



**HÔTEL DE LA PLAGE** 1 avenue de l'Herbe - Cap Ferret 05 56 60 50 15 www.hoteldelaplage-cap-ferret.fr