HÔTEL DE LA PLAGE

VILLAGE DE L'HERBE CAP FERRET



min

The Menur If Hôtel de la Plage

Welcome to our family home in the village of i' Horbe. This is an oyster. farming village darsified as a "picturesque site" wich it authentic and timeless, where residents, workers, and holiday makers howe crossed paths since 1860.

TO START

for the aperitif

Patatas Bravas	€15
Home-made fish accras Tartar sauce	€16
Roasted aubergine caviar Cherry tomatoes, parmesan crips	€18
Baked octopus and chorizo Piquillo ketchup	€22
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 with a soft texture and a roundness that lingers on	€75 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, 1emon cream and caviar from Maison Sturia (15g)	€40			
Panfried crepinette sausage	€5			
STARTERS of l'Hôtel de la Plage				
Beefsteak tomatoes Burrata, hazelnut pesto	€19			
Carpaccio of mullet caught in Arcachon Bay Sauce vierge, fresh herbs	€20			
Egg parfait Creamy peas, country ham crisps	€21			
Sea bass tartar Olive oil, lemon caviar, shallots, chives, Guérande salt, Espelette pepper	€26			
Vitello tonnato Veal*, anchovy, caper and tuna sauce	€22/38€**			

^{**}served with chips and green salad (main dish)

FISH

catch of the day...

Catch of the day Seasonal vegetables, mashed potatoes, sauce vierge	€32
Spanish-style whole hake Mashed potatoes, roasted vegetables, garlic chips and piquillos	€40/person
Whole wild fish depending on the catch, see our board for daily pricing and availability Turbot, sea bass, sole	
MAIN COURSES	
of l'Hôtel de la Plage	
Burger* French beef patty, caramelized onions, cheddar, tartar sauce, chips	€26
Beef* tartare & oysters Chips and salad Extra Classic Baerii Sturia caviar 10g + 15€	€34
Beef fillet* selected by Florian Gazeau in Can Pan dripping reduction, small new potatoes, vegeta	
Prime rib* to share selected by Florian Gazeau in Canéjan Candied shallots, béarnaise sauce served cold, chips and salad	€49/person
Veal chop* selected by Florian Gazeau in Canéjan Pan dripping reduction, mashed potatoes, vegetable	€42
Rigatoni « Napolitana » Vegetarian Tomato sauce and vegetable stew	€24
Additional sides Chips, mashed potato, salad, seasonal vegeta	bles €6

 $\ensuremath{^{^{*}}} \text{For more information about the origins of our meat, please see the board.}$ Please ask about our list of allergens.

DESSERTS

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

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

CHILDREN'S MENU

Children aged 12 and under

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

€14