

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 holidaymakers have
crossed paths since 1860.

TO START

Nibblings & starters

Home-made fish accras Tartar sauce	€16
Gravlax trout from Saint-Étienne-de-Baïgorry Lemon whipped cream	€18
Tuna tartar Olive oil, lemon caviar, shallots, chives, Guérande salt, Espelette pepper	€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) €75

Classic Baerii caviar is a delicious salty caviar with a soft texture and a roundness that lingers on the palate.

Les spéciales no. 4 €2.70 each

“PAR ICI” oysters

by Barth and Marien at the village of L’Herbe

Les perles no. 3 €3 each

“Parcs de l’Impératrice”

by Joël Dupuch

Oysters & caviar €40

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)



MAIN COURSES

of 1'Hôtel de la Plage

Burger* French beef patty, caramelized onions, cheddar, tartar sauce, chips	€26
Hand-cut beef* tartare & oysters Chips and salad	€32
Fish fillet Parsnip purée, multicoloured cauliflowers	€32
Beef fillet* selected by Florian Gazeau in Canéjan Pan dripping reduction, side dish of your choice	€38
Stuffed conchiglioni Vegetarian Comté cream hazelnut hollandaise & parmesan	€24
Prime rib* to share selected by Florian Gazeau in Canéjan Chips and salad	€49/person

Additional sides | Chips, mashed potato, salad, seasonal vegetables €6

*For more information about the origins of our meat, please see the board.
Please ask about our list of allergens.

DESSERTS

Valrhona Grand Cru chocolate lava cake	€12
Custard, whipped cream	
Dame Blanche	€12
Vanilla ice cream, chocolate coulis, whipped cream	
Brioche “French toast”	€12
Caramel sauce, vanilla ice cream	
Profiteroles	€14
Choux pastry buns filled with	
Madagascan Bourbon vanilla ice cream,	
topped with whipped cream, Valrhona Guanaja dark chocolate	
sauce and slivered almonds	
Coffee with an assortment of desserts	€14
5 sweets	

CHEESES

Platter of 4 cheeses	€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*

1 scoop	€4
2 scoops	€8
3 scoops	€10

Extra whipped cream	€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