HÔTEL DE LA PLAGE

VILLAGE DE L'HERBE CAP FERRET



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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

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

 $[\]ensuremath{^{**}}\textsc{served}$ with chips and green salad (main dish)

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 l'Hôtel de la Plage

€26

Burger*

French beef patty, caramelized onions, cheddar, tartar sauce, chips	
Beef* tartare & oysters Chips and salad	€32
Fish fillet Parsnip purée, multicoloured cauliflowers	€32
Beef fillet* selected by Florian Gazeau in Cane Pan dripping reduction, side dish of your choice	éjan €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

DESSERTS

Valrhona Grand Cru chocolate lava cake Custard, whipped cream	€12
Dame Blanche Vanilla ice cream, chocolate coulis, 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 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