

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

Fish rillettes	€12
Parmesan-truffle crisps	€14
Platter of 4 cheeses	€18
Bayonne ham platter 24 months Domaine Abotia in Pays Basque	€20
Artisanal charcuterie board Domaine Abotia in Pays Basque	€26
Assortment of charcuterie and cheese	€30

CAVIAR & OYSTERS

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)	€48
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 the palate.	€78

STARTERS

Trout tartar from Saint-Étienne-de-Baïgorry €16
Fresh goat cheese with herbs

Tuna ceviche with citrus €18
Olive oil, lime, fresh herbs, ginger, smoked salt

Hand-cut beef* carpaccio €16/€28*
Comté cheese aged 18 months, pesto, pickles, red onions

**Served as a main course with chips*

MAIN COURSES

Crispy tofu tataki | *Vegetarian* €24
Exotic salsa, chips & salad

Mussels & xistora €25
Served with chips

Burger €26
French beef patty*, onion compote, sheep's milk cheese,
piquillo pepper ketchup, chips

Wild-caught fish €28
Sardinian fregola risotto, beurre blanc sauce

Rib eye steak* & chips €35
Approx. 300g, béarnaise sauce

Prime rib* to share, approx. 1 kg €55/person
Dry-aged Angus
Served with chips, salad, béarnaise sauce

*Additional sides | Seasonal vegetables - Mashed potato €6
Chips - Salad €5*

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

CHEESES

Platter of 4 cheeses €18

DESSERTS

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

Valrhona Grand Cru chocolate lava cake €14
Chocolate ice cream

Coffee with an assortment of desserts €14
5 sweets



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