



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.

Our menu is prepared by our chef Alice and her team.

TO START

Fish rillettes	€12
Parmesan-truffle crisps	€14
Platter of 4 cheeses	€18
Serrano ham platter Gran Reserva 24 months	€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, yuzu gel

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

Hand-cut beef* carpaccio €16/€28*
Comté cheese, 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
Vanilla 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