


HÔTEL DE LA PLAGE


VILLAGE DE L'HERBE
CAP FERRET



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.



The Menu
of
Hôtel de la Plage



Our Chef Alice Mayer and her team propose you :

TO START

Fish rillettes	€12
Truffle ham and Comté croque-monsieur	€15
Fish and Chips Tartare sauce	€16
Garlic parsley baby squid	€18
Crispy chicken Tartare sauce	€18
Platter of 4 cheeses From Gilbert Dairy in Lège-Cap-Ferret	€20
Serrano ham platter Gran Reserva 24 months	€20
Charcuterie board Domaine Abotia	€26

CAVIAR & HUÎTRES

Charnues n°3 Arguin	€2.70 each
“PAR ICI” oysters by Bart and Marien at the village of L’Herbe	
Les perles n°3	€3 each
“Parcs de l’Impératrice” by Joël Dupuch	
Oysters & caviar	€48
4 oysters Charnues no. 3 Arguin “ PAR ICI” by Bart and Marien at the village of L’Herbe, lemon cream and caviar from Maison Sturia (15g)	
Classic Baerii Caviar from Maison Sturia (30g)	€78
Classic Baerii caviar is a delicious salty caviar with a soft texture and a roundness that lingers on the palate.	

STARTERS

- Brioche rolls with trout & smoked paprika mayonnaise €16
- Trout gravelax from Saint-Étienne-de-Baïgorry €18
Yogurt cream
- Tuna tartar €18
Olive oil, shallots, fresh herbs, chives
- Heirloom tomatoes & burrata €18
Olive oil, fleur de sel



MAIN COURSES

Seasonal vegetable lasagne Piquillo pepper coulis, green salad	€25
Mussels & xistora Served with chips	€25
Burger French beef patty*, onion compote, sheep's milk cheese, piquillo pepper ketchup, chips	€26
Wild-caught fish Sardinian fregola risotto, sauce vierge	€28
Duck breast* Smashed potatoes, reduced juice	€30
Tuna tartar Olive oil, shallots, fresh herbs, chives Served with chips & salad	€32
Beef* & oyster tartar Served with chips & salad	€34

*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.

TO SHARE

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

Spanish-style whole hake 80€
Xipister condiment, garlic
Served with Potatoes baked en papillote, cream, chives

*Whole wild fish depending on the catch, see our board
for daily pricing and availability
Turbot, sea bass, sole...*



CHEESES

Platter of 4 cheeses €20
from Gilbert Dairy in Lège-Cap-Ferret

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

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*

Mango | *Sorbet*

Blackcurrant | *Sorbet*

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

Fish and Chips
or
French beef patty*
and
Scoop of ice cream
or Sunday

€16