

HÔTEL DE LA PLAGE 1 avenue de l'Herbe - Cap Ferret
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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" wich is authentic and timeless, where residents, workers, and holiday makers have crossed paths since 1860.

CHILDREN'S MENU

Children aged 12
and under

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

€18

The Menu of Hôtel de la Plage

Our Chef Alice Mayer and her team propose you :

TO START

Fish rillettes €14

« Croque Madame » roll €16
With egg yolk condiment

Fish and Chips €18
Tartare sauce

Octopus and chorizo casserole €18

Serrano ham platter Gran Reserva 24 months €24

Charcuterie board €26
Domaine Abotia

CAVIAR & OYSTERS

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 €50
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) €80
Classic Baerii caviar is a delicious salty caviar
with a soft texture and a roundness that lingers on the palate.

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*
Coconuts | *With Grated Coconuts*

1 scoop €4
2 scoops €8
3 scoops €10

Extra whipped cream €2

CHEESES

4 cheese platter €18
from Gilbert Dairy in Lège-Cap-Ferret

DESSERTS

Dame Blanche €12
Vanilla ice cream, chocolate coulis, whipped cream

Chocolate liégeois €12
Vanilla ice cream, chocolate ice cream, chocolate coulis, whipped cream

Coffee liégeois €12
Coffee ice cream, vanilla ice cream, espresso, whipped cream

Piña Colada Pavlova €14
Pineapple, lime zest, coconut ice cream

Brioche “French toast” €14
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 cake €14
Vanilla Ice Cream

Coffee with an assortment of desserts €14
5 sweets

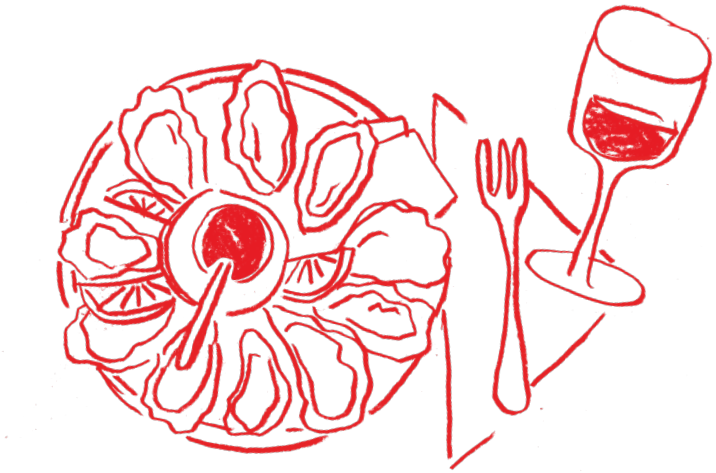
STARTERS

Foie gras from South West €18
Pear duo, toasted brioche

Potato espuma with smoked haddock €18

Tuna tartare €20
Olive oil, shallots, fresh herbs, chives

Sea bream carpaccio €20
Citrus gel, olive oil, lime zest



MAIN COURSES

Seasonal vegetables lasagna €26
Piquilo pepper coulis, green salad

Burger €26
French beef patty*, onion compote, reblochon cream cheese, fig ketchup, chips

Black cod filet €32
Lemon beurre blanc and aïoli vegetables

Duck breast* €32
Mashed potatoes, reduiced juice

Tuna tartare €32
Olive oil, shallots, fresh herbs, chives
Served with chips & salad

Flank Steak €28
With chips

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

TO SHARE

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

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

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

