



**HÔTEL DE LA PLAGE** 1 avenue de l'Herbe - Cap Ferret  
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16th April 2025

# HÔTEL DE LA PLAGE

VILLAGE DE L'HERBE  
CAP FERRET





## CHILDREN'S MENU

Children aged 12  
and under

Beef patty\*  
or  
Wild-caught fish fillet  
and  
Scoop of ice cream

€14

The Menu  
of  
Hôtel de la Plage

\*For more information about the origins of our meat, please see the board.

\*\* Vegetarian. Please ask about our list of allergens.

# 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 | €6 |
| 3 scoops | €8 |

## DESSERTS

|  |     |
|--|-----|
| Brioche "French toast",<br>caramel sauce, ice cream<br>with Madagascan Bourbon vanilla   | €11 |
| Floating island,<br>vanilla custard with salted butter caramel sauce   | €12 |
| Valrhona Grand Cru chocolate lava cake,<br>vanilla custard   | €12 |
| Profiteroles<br>Choux pastry buns filled with<br>Madagascan Bourbon vanilla ice cream,<br>topped with whipped cream, Valrhona Guanaja dark chocolate<br>sauce and slivered almonds | €14 |
| Coffee with an assortment of desserts<br>5 sweets  | €14 |

## CHEESES

|                                 |           |
|---------------------------------|-----------|
| Cheese platter by Pierre Rollet | €18   €26 |
|---------------------------------|-----------|

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.

## STARTERS

to share...

Baked octopus and chorizo by Louis Ospital €18

Beef carpaccio\*  
selected by butcher Florian Gazeau in Canéjan, €19  
comté cheese by Pierre Rollet and olive oil

Carpaccio of mullet caught in Arcachon Bay, €19  
olive oil, fresh herbs, lemon caviar

Plate of home-made fish accras, €15  
tartar sauce

## OYSTERS

for a fresh starter !

Les spéciales no. 4 €2.70 each  
“PAR ICI” oysters  
by Bart and Marien at the village of L’Herbe

Les perles no. 3 €3 each  
“Parcs de l’Impératrice”  
by Joël Dupuch

## CAVIAR

for a salty touch

Oysters & caviar €35  
4 oysters spéciales no. 4 “ 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) €75  
Classic Baerii caviar is a delicious salty caviar  
with a soft texture and a roundness that lingers on the palate.

## FISHES

catch of the day...

Catch of the day, €32  
seasonal vegetables, mashed potatoes,  
Comté cheese sauce

Spanish-style whole hake €80  
To share, served with two side dishes of your choice

## MAIN COURSES

of l’Hôtel de la Plage

Burger\* €25  
French beef patty, caramelized onions,  
cheddar, tartar sauce, salad and chips

Beef fillet\* selected by Florian Gazeau in Canéjan, €38  
Mashed potatoes and salad,  
Additional Rossini +4€

Prime rib\*  
selected by Florian Gazeau in Canéjan €95/kg  
French meat selected by our master artisan butcher

Additional sides |  
Chips, mashed potato, salad, seasonal vegetables €6

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