

HÔTEL DE LA PLAGE

VILLAGE DE L'HERBE
CAP FERRET



HÔTEL DE LA PLAGE 1 avenue de l'Herbe - Cap Ferret
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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", caramel sauce, ice cream with Madagascan Bourbon vanilla	€11
Floating island, vanilla custard with salted butter caramel sauce	€12
Valrhona Grand Cru chocolate lava cake, vanilla custard	€12
Profiteroles Choux pastry buns filled with Madagascan Bourbon vanilla ice cream, topped with whipped cream, Valrhona Guanaja dark chocolate sauce and slivered almonds	€14
Coffee with an assortment of desserts 5 sweets	€14

CHEESES

Cheese platter by Pierre Rollet	€18 €26
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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, comté cheese by Pierre Rollet and olive oil	€19
Carpaccio of mullet caught in Arcachon Bay, olive oil, fresh herbs, lemon caviar	€19
Plate of home-made fish accras, tartar sauce	€15

OYSTERS

for a fresh starter !

Les spéciales no. 4 "PAR ICI" oysters by Bart and Marien at the village of L'Herbe	€2.70 each
Les perles no. 3 "Parcs de l'Impératrice" by Joël Dupuch	€3 each

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, seasonal vegetables, mashed potatoes, Comté cheese sauce	€32
Spanish-style whole hake To share, served with two side dishes of your choice	€80

MAIN COURSES

of l'Hôtel de la Plage

Burger* French beef patty, caramelized onions, cheddar, tartar sauce, salad and chips	€25
Beef fillet* selected by Florian Gazeau in Canéjan, Mashed potatoes and salad, Additional Rossini +4€	€38
Prime rib* selected by Florian Gazeau in Canéjan French meat selected by our master artisan butcher	€95/kg
<i>Additional sides Chips, mashed potato, salad, seasonal vegetables €6</i>	

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