

Diego Plage and its team
Welcome you



The "homemade" dishes are prepared on site from raw products

Please note that payments by checks are not accepted.



Language Traduction



Our Aperitifs

Alcohol abuse is dangerous for your health, consume in moderation.

Glass of Champagne Duval Leroy Brut	12 cl	10,00 €	Heineken (bottle)	33 cl	6,00 €
Mojito	20 cl	9,50 €	Draught beer, Panaché	25 cl	4,50 €
Royal Kir	12 cl	10,00 €			
Cocktail Diego	12 cl	9,50 €	Whiskies	(2cl)	(4cl)
Cocktail of the day	12 cl	9,50 €	Ballantine's (Scotch)	5,00 €	8,00 €
White wine Kir	10 cl	4,50 €	Aberlour 15 years (Scotch)		12,00 €
Ricard, Pastis	2 cl	4,90 €	Scapa (Scotch)		17,00 €
Martini, Porto, Suze	5 cl	4,90 €	Aberlour 18 years (Scotch)		14,00 €
Lillet from Bordeaux White or Red	10 cl	4,90 €	J & B (Scotch)		9,00 €
Pineau, Muscat	10 cl	4,90 €	Four Roses (Bourbon)		11,00 €
Sangria Glass	30 cl	7,00 €	Jack Daniel's (Bourbon)		12,00 €
Sangria pichet	1 litre	21,00 €	Chivas 12 years (Scotch)		13,00 €
Campari	5 cl	7,00 €	Glenfiddish (single Malt)		13,00 €
Martini Gin	7 cl	9,00 €	Knockando 12 years (Pur Malt)		14,00 €
Américano (homemade)	10 cl	9,50 €	Lagavulin 16 years (Single Malt)		17,00 €

Tapas

☞ Selection of fresh crisp vegetables	5,00 €	☞ Scallops with Espelette pepper, raw ham, horseradish	8,00 €
☞ Rillettes de canard PGI *	5,00 €	☞ Toasts, tomatoes tapenade, dried duck breast	5,00 €
☞ Diego mussels	5,00 €	☞ PGI Duck Foie gras* on its toast	5,00 €
☞ Ceviche of marinated fish	5,00 €	☞ Cheese bites	5,00 €
☞ Shrimps with garlic and parsley	5,00 €	☞ Whelks with garlic mayonnaise	5,00 €
Assortment of salt meat PGI South West* (Bayonne ham, dried Magret (duck breast), rillettes de canard*, toasts)		14,00 €	

Alcohol free drinks

Fruit juice Cocktail	25 cl	6,50 €	Waters		
Orangina, Peach Ice tea	25 cl	4,50 €	Abatilles	1 litre	6,50 €
Pepsi-cola, Diet Pepsi-cola	25 cl	4,50 €	Abatilles sparkling	1 litre	6,50 €
Fruit juices (orange, pineapple, apple, apricot)	25 cl	4,50 €	Badoit, Evian	1 litre	6,50 €
Schweppes, Limonade, Perrier	25 cl	4,50 €	Badoit, Evian	50cl	4,50 €
Syrup with water	25 cl	3,00 €			
Squeezed fruit juices (Orange, lemon)	20 cl	6,50 €			

* Protected Geographical Indication (PGI) from the South West of France

The oyster bar (depending on availability)

The seafood platters

DIEGO's platter (oysters, mussels, sea almonds, clams, winkles, ½ crab, whelks, langoustines, shrimps)	42,50 €
Gillardeau's platter (Gillardeau oysters, mussels, sea almonds, clams, winkles, ½ crab, whelks, langoustines, shrimps)	49,50 €
The Royal platter (Diego's platter plus ½ lobster)	57,50 €
The Royal Gillardeau (Gillardeau's platter plus ½ lobster)	64,50 €
The "Red" platter (1 lobster, 1 crab, 6 langoustines, 6 shrimps)	69,90 €
The Royal Crustaceans Gillardeau (2 pers.) (2 lobsters, 16 shrimps, 12 langoustines, 18 oysters, 2 crabs)	179,00 €
The Oysterman's platter (oysters, mussels, sea almonds, clams, whelks, langoustines, shrimps)	25,90 €

The Bay Caviar (Moulin de la Cassadote) 10 grs / 25,00 €



Oysters

(Oyster supplier 3B. Excellence Award 2012 from the Ministry of Agriculture)

Arcachon n° 3	By 6	10,90 €	By 9	14,80 €	By 12	19,80 €
Specials N°3 from "Parcs de l'Impératrice" - Joël Dupuch	By 6	14,90 €	By 9	21,50 €	By 12	28,70 €
Gillardeau special n°4	By 6	18,90 €	By 9	26,85 €	By 12	35,80 €
Our oyster tasting (Arcachon n°3, special oysters n°3 from the Parcs de l'Impératrice, Gillardeau n°4)					By 12	30,00 €
The Oyster of the moment	See the blackboard					

Oysters sides :

The shrimps plate		17,50 €	Rillettes de canard * (Duck Meat Pate)	5,00 €
Plains clams	By 12	15,00 €	Whole crab (400/600 gr)	16,00 €
Row mussels from Spain	By 12	10,00 €	The langoustines platter	21,90 €
Whelks served with mayonnaise		15,00 €	Half lobster served with mayonnaise	22,00 €
The winkles plate		10,00 €		
Sea almonds	By 12	9,00 €		

* Protected Geographical Indication (PGI) from the South West of France

Please note that payments by checks are not accepted.











Language Traduction






The Menu

Starters

 Homemade Rockfish Soup (croutons, grated cheese and chef's Rouille)	12,00 €
 The special mussels of Diego and their original recipe (300 gr)	12,50 €
 Assortment of salt meat PGI South West* (Bayonne ham, dried Magret (duck breast), rillettes de canard*, toasts)	14,00 €
 Mesclun salad with slices of Foie gras and dried duck breast, baguettine of rillettes de canard* and roasted pear	14,80 €
 Casserole of creamy clam, creamy Basque sauce	14,90 €
 Razor clams just gratinated with garlic butter and parsley	15,50 €
 Bream and salmon Ceviche, green lime and mango marinade, Horseradish chantilly and salad	15,90 €
 Marbré de Foie Gras* (Foie gras Marble) , its apricot and prune jam and its brioche	19,00 €






The vegetarian-friendly menu

 Vegetarian salad, carrots, fennels, tomatoes, croutons, mesclun, green asparagus, parmesan biscuit	11,90 €
 Velouté of seasonal vegetables	12,90 €
 Linguini with Gorgonzola, poached pears and walnuts	16,50 €

The kids table

Main course + 1 scoop of smarties ice-cream (only available on children up to the age of 10)



 Hamburger steak and French fries	11,00 €
 Mussels and French fries	11,00 €
 Salmon filet and French fries	12,00 €
 Ground veal burger, French fries	12,50 €
 Magret de canard* (duck breast) and French fries	17,90 €










Language Traduction




* Protected Geographical Indication (PGI) from the South West of France

Please note that payments by checks are not accepted.






The Catch (Depending on availability)

 Seafood Linguini (clams, mussels), coriander tomato sauce, gambas grilled "a la plancha"	18,90 €
 Gambas grilled "a la plancha", chives white butter, saffron risotto, crisp vegetables	22,50 €
 Roasted bass filet on its saffron risotto, fried vegetables, Bordeaux sauce	24,50 €
 Scallops just snacked with sea urchin cream, creamy risotto	28,00 €
 Finest Sole grilled "a la plancha" (350/400g), mached potatoes, fried vegetables, white butter	35,00 €
 Fish of the day "à l'ardoise", Pedro sauce, parmesan risotto, seasonal vegetables	Price on the blackboard
 Grilled lobster (500-600 gr), Butternut purée, flan with mushrooms, crisp vegetables	Price on the blackboard

The essentials

 Fisherman's pot (fish depending on availability, prawns, mussels, fish soup, potato)	28,00 €
 Diego Parillada of fish, Pedro sauce, parmesan risotto, seasonal vegetables	32,00 €
 The Oysterman Parillada (Gambas, langoustines, razor clams, mussels, crab, lobster), 20 minutes of cooking, for 2 people	95,00 €










The Butcher's Corner

 Braised lamb shoulder, spicy sauce, mashed potato with mustard seeds, vegetables	21,50 €
 Veal burger, bacon, Beaufort, mascarpone cream, French fries	21,90 €
 Roasted "Magret de canard"* (whole duck breast) (380-400 gr), Foie gras sauce, butternut purée, vegetables	25,90 €
 Sweetbread just fried, ceps cream, mushroom flan, butternut purée	25,90 €
 Fillet of Beef (200 gr), Foie gras sauce served on a bed of ceps, french fries, mesclun salad	31,00 €

* Protected Geographical Indication (PGI) from the South West of France

Please note that payments by checks are not accepted.

Our homemade delicacies

 Daily special dessert	9,00 €
 Fruit salad with its sorbet "La laitière"	8,50 €
 Tarte Tatin with seasonal fruit, ice-cream "la Laitière"	9,50 €
 Crème brûlée flavoured with Bourbon vanilla and vanilla ice-cream "La Laitière "	9,50 €
 Soft Chocolate cake, vanilla ice-cream "La Laitière", salted butter Caramel	9,90 €
 "Baba au Rhum", rum and raisins ice cream "La Laitière"	10,00 €
 Profiteroles duo, vanilla ice-cream "La Laitière", almonds, Chantilly, chocolate	9,90 €
 Dying for chocolate	10,90 €
 Gourmet coffee or tea	9,90 €
Platter of 3 ripened cheeses	11,50 €

Our ice-creams

Winter town (coffe ice-cream, , vanilla ice-cream, small pieces of meringue, Baileys, chantilly)	9,50 €
Pearl of the Bassin (mango, apricot and passion fruit sorbet, passion fruit sauce, chantilly)	9,50 €
The Ice-Cream Cup of the Sea (rum and raisins ice cream, Amarena cherries, chantilly)	9,50 €
White Lady (vanilla ice-cream, chocolate sauce, French crunchy almond cake, chantilly)	9,50 €
Melba Peach (vanilla ice-cream, fruit peach, red fruits sauce, French crunchy almond cake, chantilly)	9,50 €
Café or Chocolat Liégeois (coffee or chocolate ice-cream, coffee or chocolate sauce, French crunchy almond cake, chantilly)	9,50 €
Colonel Ice Cream Cup (lemon sorbet, vodka)	9,50 €
Ice-Cream Cup : 3 scoops on your choice	7,50 €
Ice-Cream Cup : 2 scoops on your choice	5,00 €

Ice-cream flavours: chocolate, mint chocolate, vanilla, coffee, caramel, rum-raisins, pistachio, coco, strawberry, smarties

Sorbets flavours: lemon, cassis, raspberry, pear, mango, passion fruit, apricot

Please note that payments by checks are not accepted.

Menu of the Bassin

Starter + Main course or Main course + Dessert 24€50

Starter + Main course + Dessert 28€90

Blackboard EXPRESS 17,90 €
(Available only for lunch, excluding weekends and holidays)

Starters

Main course

Desserts



6 oysters N° 3 from the Bassin

Or



The Oysterman selection
(Oysters, shrimps, whelks)
(additional 3,00 euros)

Or



Gratinated seafood cassolette
and its leek fondue

Or



Marbré de Foie Gras* (Foie gras Marble) , its
apricot and prune jam and its brioche

Ou



Homemade Rockfish Soup
(croutons, grated cheese ans chef's Rouille)

Or



Velouté of seasonal vegetables

Or



Salmon Ceviche green lime
marinade, horseradish mousse



Hake roasted with sweet garlic cream
creamy risotto, crisp vegetables

Or



Grilled sole (250-300 gr.),
potatoes, fried vegetables
(additional 5,00 euros)

Or



Gambas grilled "a la plancha", chives white
butter, saffron risotto, crisp vegetables

Or



Parmentier of duck confit with Foie gras,
Bordelaise sauce, mesclun salad

Or



Braised lamb shoulder, spicy sauce,
mashed potato with mustard seeds, vegetables

Or



Rolled chicken stuffed with lobster, creamy bisque
with Tarragon mushrooms flan, mashed butternut



Soft Chocolate cake

Or



Daily special dessert

Or



Crème brûlée flavoured
with Bourbon vanilla

Or

Duo of ripened cheeses

Or



Fruit salad

Or



DIEGO's Ice Cream Cup
(vanilla ice cream, blackcurrant and
red fruits sorbet , chantilly)

Please note that payments by checks are not accepted.

* Protected Geographical Indication (PGI) from the South West of France

"Carte Menu" 45 €

Starters



The Oysterman platter
(oysters, shrimps, whelks)

Or



Casserole of creamy clam,
creamy Basque sauce

Or



Marbré de Foie Gras* (Foie gras Marble) ,
its apricot and prune jam and its brioche

Or



Mesclun salad with slices of Foie gras and
dried duck breast, baguettine of
rillettes de canard* and roasted pear



Scallops just snacked with sea
urchin cream, creamy risotto

Or



Diego Parillada of fish, Pedro sauce,
parmesan risotto, seasonal vegetables

Or



Roasted "Magret de canard"* (whole duck
breast) (380-400 gr), Foie gras sauce,
butternut purée, vegetables

Or



Sweetbread just fried, ceps cream,
mushroom flan, butternut purée



Platter of 3 ripened cheeses

Or

Dying for chocolate

Or



"Baba au Rhum", rum and raisins
ice cream "La Laitière"

Or



Tarte Tatin with seasonal fruit,
ice-cream "la Laitière"

* Protected Geographical Indication (PGI) from the South West of France



Please note that payments by checks are not accepted.

Hot drinks

	<i>Small</i>	<i>Large</i>
Coffe	2,50 €	4,50 €
Decaffeinated	3,00 €	5,00 €
Capuccino		4,50 €

Digestives

Cognac (5 cl)	8,00 €
ABK6 VS	12,00 €
ABK6 V.S.O.P	21,00 €
ABK6 X.O	28,00 €
Hennessy X.O	
Armagnac (5 cl)	9,50 €
Chiroulet 15 ans d'age	16,00 €
Laubade XO	25,00 €
Sempe 1965	
Calvados (5 cl)	8,00 €
Beaujour Calva	10,00 €
Père Magloire Fine de Calvados	

Selection of teas and infusions of Dammann Frères		5,00 €
Irish Coffee	10cl	12,00 €
Jamaican coffee	10cl	12,00 €
The "Pinasse Café" + Shooter (Armagnac or Cognac)	2cl	5,00 €

Brandies (5 cl) (Pear, Mirabelle plum, Raspberry)		10,00 €
Marie Brizard (5 cl)		7,00 €
Grand Marnier, Cointreau (5 cl)		9,00 €
Green Izarra, yellow, Get 27, Get 31, Manzana, Bailey's (5 cl)		8,00 €
Gin Gordon's (4 cl)		8,00 €
Gin Bambay Sapphire (4 cl)		10,00 €
Vodka (4 cl)		8,00 €
Tequila (4 cl)		8,00 €
Vodka Sobieski (4 cl)		10,00 €

Alcohol abuse is dangerous for your health, consume in moderation.

