

To share

Pizzette	18
<i>Cherry tomatoes, fresh basil, burrata and Léoube olive oil</i>	
Fresh garden vegetables	20
<i>Anchovy dip and sour cream with fresh herbs</i>	

Starters

Gilthead bream ceviche	20
<i>Citrus fruits, herbs and sour flowers from the Leoube's garden</i>	
✓ Garden Tomatoes	19
<i>Creamy burrata, Taggiasca olive crumble, chilled cucumber gazpacho</i>	
Mediterranean Tuna	29
<i>Tuna Tartare, Fresh Garden Figs Condiment</i>	
Vitello Tonnato	29
<i>Bottarga, Sorrel & Glasswort</i>	

Pizzas

✓ Margarita	16
<i>Tomato sauce, mozzarella and basil</i>	
Bianca	17
<i>Sour cream base, mozzarella, ham and mushrooms</i>	
✓ Léoube	17
<i>Tomato sauce, zucchini, eggplants, red peppers and pesto</i>	
Spianata	19
<i>Tomato sauce, Fior di Latte mozzarella, Spianata salami, Léoube extra virgin olive oil.</i>	

Net prices in euros / Tax and service included



✓ : Vegan or vegetarian option available. Please inform staff of any allergies.

Cafe Leoube and its suppliers are committed to guaranteeing the French origin of all meats.



Main Courses

✓ Garden vegetables from Jean-Luc Raillon <i>Potato gnocchi, stracciatella, carrot essence</i>	29
Duckling seasoned with spices <i>Semolina infused with orange blossom, Garden Mirabelle, carrots glazed with jus and Mediterranean honey</i>	34
French Veal Chop <i>Brousse-Stuffed Piquillo Peppers, Fresh Herb Tartare, Reduced Marjoram Jus</i>	41
Octopus with crispy Iberian chorizo <i>Smooth mashed potatoes and fennel glazed with orange sap</i>	34
Label Rouge stone bass <i>Delicate almond crust, zucchini spaghetti with fresh mint, Amaretto beurre blanc</i>	39

Catch of the day

Wild Mediterranean Catch of the Day <i>Side dishes of your choice</i>	See Today's Board
Mediterranean lobster (on order only, 24 hours in advance)	Subject to Daily catch
Sides <i>Homemade fries, seasonal vegetables, mashed potatoes</i>	6

Children's menu

Slow-Cooked Chicken Supreme or fish fillet of the day or Margarita <i>2 scoops of ice cream of your choice</i> <i>Syrup water or Leoube Grape Juice</i>	19
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Deserts

Fresh Goat Cheese from Ferme du Belveset (Var) <i>Medlar & Fennel jam</i>	14
Provençal Red Berry Pavlova	14
Organic LemonTart <i>Lemon & Basil Sorbet</i>	14
Grand Cru Valrhona Chocolate Ganache <i>Gavotte Biscuit and Léoube Olive Oil Ice Cream</i>	14
Selection of sorbets and ice creams, Glaces Rivage <i>Vanilla, coffee, chocolate, mint tea and pine nuts, lemon, strawberry, lemon - basil, mango</i>	4€ / scoop