

To Share		
Pissaladière	15	
Fresh vegetables from our garden, anchovy puree and hummus	20	
San Daniele ham, pan con tomate	22	
Starters		
Free range egg from Pradet and peas from our garden and lard de Colonatta	16	
Crispy octopus, cumin hummus and Sardinian bread	16	
Sea bream ceviche, citrus and finger lime	17	
Salads		
Tomatoes, burrata, basil pesto and focaccia	18	
Salade Pellegrin Sucrine, tomatoes, fresh goat cheese and mint	18	
Salade niçoise Sucrine, tomatoes, cucumber, green beans, celery, radish, fennel, beans, soft boiled egg, anchovies and semi-cooked Mediterranean bonito, lemon dressing	23	
Pizzette		
Margarita Tomato sauce, mozzarella and basil	15	
Bianca Sour cream base, mozzarella, ham and mushrooms	16	
Léoube Tomato sauce, zucchini, eggplant, sundried tomatoes and pesto	16	
Italienne Tomato sauce, stracciatella di bufala, cured ham, roquette and parmesan	18	



M.,	
Mains	• 4
Beef carpaccio, french fries Roquette, sun-dried tomatoes, Pantelleria capers, basil and parmesan	24
Duck breast, honey gravy Sweet potatoes mash, grilled Pak Choï	32
Chicken breast with herbs from our garden Potatoes "millefeuille"	26
Gnocchi, summer truffle and stracciatella di buffala	26
Nut crusted meagre from Méditerranée Zucchini with fresh mint	26
Sea bass filet, sauce vierge Mediterranean vegetables tian	29
land Finding	
Local Fishing	
Fish of the day See slate menu	12€/100g
Mediterranean lobster (on demand 24h in advance)	18€/100g
Sides French fries, Mediterranean vegetables, potatoes "millefeuille"	5
Children's menu	
Children's menu	
Poultry nuggets or Sea bass fillet or Pizzetta Margarita 2 scoops of ice cream of your choice Water syrup	18
Desserts	
Fresh goat cheese, Leoube's olive oil and figs chutney	9

12

12

12

3€/scoop

Profiterole, caramelized almonds and chocolate sauce

Vanilla, chocolate, coffee, strawberry, lemon, mint tea with pine nuts, mango

Exotic fruits minestrone, mango sorbet

Maison Regain ice creams and sorbets

Léoube's gin baba, lemon whipped cream