

To Share

Pissaladière	15
Fresh vegetables from our garden, anchovy puree and hummus	20
Serrano raw ham, pan con tomate	22

Starters

Crispy octopus, cumin hummus and Sardinian bread	16
Sea bream ceviche, citrus and finger lime	17
Tomatoes, burrata and gaspacho watermelon with Leoube olive oil	18
Salade Pellegrin	18
<i>Sucrine, tomatoes, fresh goat cheese and mint</i>	
Salade niçoise	23
<i>Sucrine, tomatoes, cucumber, green beans, celery, radish, fennel, soft boiled egg, anchovies and semi-cooked Mediterranean bonito, lemon dressing</i>	

Les pizzette

Margarita	15
<i>Tomato sauce, mozzarella and basil</i>	
Bianca	16
<i>Sour cream base, mozzarella, ham and mushrooms</i>	
Léoube	16
<i>Tomato sauce, zucchini, eggplant, peppers and pesto</i>	
Italienne	18
<i>Tomato sauce, stracciatella di bufala, cured ham, roquette and parmesan</i>	

Mains

Beef carpaccio, french fries <i>Roquette, sun-dried tomatoes, Pantelleria capers, basil and parmesan</i>	24
Duck breast, juice reduced with Léoube honey <i>Almond oil couscous and candied figs</i>	32
Chicken breast with herbs from our garden <i>Girolles and mash potatoes</i>	26
Gnocchi, summer truffle and Stracciatella di buffala	26
Nut crusted meagre from Méditerranée <i>Zucchini with fresh mint</i>	26
Fillet of sea bass, virgin of garden tomatoes <i>Mediterranean vegetables</i>	29

Local Fishing

Fish of the day <i>See slate menu</i>	12€/100g
Mediterranean lobster (on order 24 hours in advance)	18€/100g
Sides <i>French fries, Mediterranean vegetables, Mash potatoes</i>	5

Children's menu

Poultry fillet or Sea bream fillet or Pizzetta Margarita 2 scoops of ice cream of your choice Water syrup	18
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Desserts

Fresh goat cheese, Leoube's olive oil and figs chutney	9
Granita café con panna and brioche French toast	10
Profiterole, caramelized almonds and chocolate sauce	12
Vanilla and tonka bean crème brûlée	12
Léoube's gin baba, lemon whipped cream	12
Maison Regain ice creams and sorbets <i>Vanilla, chocolate, coffee, strawberry, lemon, mint tea with pine nuts, mango</i>	3€/boule