

To Share

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

Starters

Tuna carpaccio, pine nut purée and citrus condiment	22
Soft boiled egg, butternuts purée, parmeeggiano and halzelnuts	19
Cannelloni stuffed with mushrooms and truffle jus	22
Crispy octopus, bouillabaisse style	19

Les pizzette

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

Mains

Aveyron Lamb shoulder, Rosemary gravy <i>Stuffed seasonnals vegetables</i>	29
Gnocchi, Haut Var truffle and Stracciatella di buffala	26
Meagre from méditerranée, shellfish émulsion <i>Butterded leeks and potatoes</i>	30
Prawns with garlic and parlsey, cooking juice <i>Poricini risotto</i>	32

Local Fishing

Fish of the day <i>See slate menu</i>	12€/100g
Mediterranean lobster (<i>on order 24 hours in advance</i>)	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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Deserts

Gianduja and hazelnuts tart, haelnuts icecream	12
Crêpe Suzette, citrus sorbet	12
Profiterole, caramelized almonds and chocolate sauce	12
Vanilla crème brûlée, honey madeleine	12
Truffle Brie de Meaux and toast	14
Maison Regain ice creams and sorbets <i>Vanilla, hazelnuts-chocolate, Leoube's figs, strawberries, lemon and basil</i>	3€/boule