

Léoube

+ L E C A F É B

To Share

Homemade smoked swordfish <i>Wild fenel whipped cream</i>	22
Stracciatella di buffala <i>Arugula infused sauce vierge</i>	17
Fresh vegetables from our garden, anchovy puree and hummus	20

Starters

Organic soft boiled egg <i>Zucchini, wild asparagus, peas and parmesan</i>	16
Marinated sardines <i>Broccui, hummus and pain Sarde</i>	15
Octopus carpaccio <i>Capers, tomato chutney, kalamata olive and lemon's olive oil</i>	17
Sea bream ceviche <i>Citrus and fresh herbs</i>	17
Burrata <i>Cucumber gazpacho, cherries tomatoes, strawberries, and focaccia</i>	17

Les pizzette

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

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Mains

Beef carpaccio <i>Roquette, sun-dried tomatoes, Pantelleria capers, basil and parmesan</i>	24
Gnnochi, seasonal truffle and stracciatella di buffala	28
Veal loin <i>Spring vegetables, Morels jus</i>	28
Lamb saddle <i>Piquillos, brocciu, fresh herbs tartar, walnuts et thym juice</i>	32
Mediterranean meagre <i>Almond crust, zucchini and amaretto beurre blanc</i>	29
Gambas, calamars and Pérugine Niçoise <i>Carnarolli risotto, bottarga</i>	30

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

Fresh goat cheese <i>Sucrine, Léoube's honney</i>	10
Profiterole, <i>caramelized almonds, and chocolate sauce</i>	12
Léoube's gin baba, <i>lemon whipped cream</i>	12
Léoube mess <i>Strawberries, whipped cream, meringue and red fruits coulis</i>	12
Chocolate tart, <i>Hazelnut ice cream</i>	12
Ice cream and sorbet <i>Vanilla, coffe, chocolate, lemon, strawberries, pine nute and mint, mango</i>	3,5€/boule