LE CAFÉ В

To share

	Pissaladière Caramelised onions, anchovies and olives	17
	Fresh garden vegetables, anchovy paste and hummus	20
L	Starten	
	Sea bream ceviche Citrus, ginger and Léoube's olive oil	19
	Tomatoes and fresh sheep's cheese Cucumber gaspacho and herbs	19
	Our garden artichokes tart Small purple garden artichoke <i>Veal juic</i> e	19
	Tuna carpaccio Cherries and almonds	24
	Pizzette	
V	' Margarita Tomato sauce, mozzarella and basil	16
	Bianca Sour cream base, mozzarella, ham and mushrooms	17
V	Léoube Tomato sauce, zucchini, eggplants, peppers and pesto	17
	Italienne	19

Tomato sauce, stracciatella di bufala, cured ham, arugula and parmesan

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LE CAFÉ B

Mains courses

Beef carpaccio French fries, aragula, capers, basil and parmesan	25
Gnocchi summer's truffle	29
Chicken breast Mashed potatoes, roasted chicken juice	29
Rack of Lamb Spring vegetables, marjoram juice	42
Mediterranean stone bass Wild fenel emulsion, olive and citrus	32
Mediterranean red mullet Smoked eggplant, herbs tartar, sheep's cheese, creamy polenta and carrot emulsion	36

Local fishing

Fish of the day Side dishes of you choice	2€/ 00g
Mediterranean lobster (on order 24 hours in advance)	18€/100g
Sides French fries, seasonal vegetables, mashed potatoes	6

Children's menu

Chicken nuggets or Sea bream fillet or Pizette Margarita	18
2 scoops of ice cream of your choice	
Syrup	

Deserts

Fresh goat cheese Sucrine, honey and toasted bread	12
Léoube's gin Baba Lemon whipped cream	12
Léoube Mess Strawberries, whipped cream and meringue	12
Profiterole Caramelized almonds and chocolate sauce	12
Lemon Trilogy Tart, pavlova, iced lemon	12
lce cream and sorbet Vanilla, coffee, chocolate, mint tea and pinenuts, lemon, strawberrie, mango	4€/scoop

Net prices in euros / Taxes and service included Café Léoube and its suppliers are comitted to providing meat of French origin. V : Vegan or vegetarian option available. Do not hesitate to notify the teams of an allergy.