LE CAFÉ В

To share	
Pissaladière <i>Caramelised onions, anchovies and olives</i> Fresh garden vegetables, anchovy paste and hummus	17 20
Starters	
Sea bream ceviche <i>Citrus caviar and herbs</i>	19
Tomatoes and peach Pistaccio pesto and Stracciatella	20
Our garden artichokes tart Small purple garden artichoke <i>Veal juic</i> e	19
Tuna carpaccio Avocado, raspberries and samphire	24
Pizzette	
✓ Margarita Tomato sauce, mozzarella and basil	16
Bianca Sour cream base, mozzarella, ham and mushrooms	17
✓ Léoube Tomato sauce, zucchini, eggplants, peppers and pesto	17
Italienne	19

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

В

LE CAFÉ

Mains courses

Beef carpaccio French fries, aragula, capers, basil and parmesan	25
Gnocchi summer's truffle	29
Chicken breast Mushrooms, spring vegetables and roast chicken juice	29
Almond crusted Mediterranean stone bass Wild fenel emulsion, olive and citrus	32
Octopus tentacle Polenta, spring vegetable and sauce vierge	34
Red tuna Rossini Carrots, citrus and blackcurrant berries	42

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

18

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

Desserts

Fresh goat cheese from Bertin to Taradeau 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
Ice 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.

Vegan or vegetarian option available. Do not hesitate to notify the teams of an allergy.