

To share	
Pissaladière Caramelised onions, anchovies and olives Fresh garden vegetables, anchovy paste and hummus	17 20
Starters	
Sea bream ceviche Citrus caviar and herbs	19
Tomatoes and peach Pistaccio pesto and Stracciatella	20
Our garden artichokes tart Small purple garden artichoke Veal juice	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
ltalienne Tomato sauce, stracciatella di bufala, cured ham, arugula and parmesan	19



Mains courses	
César Salad Chicken, soft boiled egg, croutons, crispy bacon, parmigiano and César dressing	25
Beef tartare French fries, tomatoes, herbs, pinenuts and parmigiano	24
Gnocchi summer's truffle Chicken breast Mushrooms, spring vegetables and roast chicken juice	29
	29
Almond crusted Mediterranean stone bass Zucchini with mint and Amaretto beurre blanc	32
Octopus tentacle Polenta, spring vegetable and sauce vierge	34
Red tuna Rossini Carrots, citrus and blackcurrant berries Fish of the day	42
Fish of the day Side dishes of you choice	12€/1008
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 2 scoops of ice cream of your choice Syrup	18
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
lce cream and sorbet Vanilla, coffee, chocolate, mint tea and pinenuts, lemon, strawberrie, mango	4€/scoop