

Léoube

+ L E C A F É B

To share

Pissaladière <i>Caramelised onions, anchovies and olives</i>	17
Fresh garden vegetables, anchovy paste and hummus	20

Starters

Citrus's macrel <i>Carrots and king prawns tartare</i>	21
Tomatoes tart	19
Garden's figs foie gras <i>Brioche</i>	25

Pizzette

✓ Margarita <i>Tomato sauce, mozzarella and basil</i>	16
Bianca <i>Sour cream base, mozzarella, ham and mushrooms</i>	17
✓ Léoube <i>Tomato sauce, zucchini, eggplants, peppers and pesto</i>	17
Italienne <i>Tomato sauce, stracciatella di bufala, cured ham, arugula and parmesan</i>	19

Net prices in euros / Taxes and service included

Café Léoube and its suppliers are committed to providing meat of French origin.

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

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Mains courses

Ham stuffed chicken breast <i>Baked fennel and chicken juice</i>	29
Seabass fillet <i>Candied tomatoes and sea urchin</i>	36
Fired squid and figatelli <i>Piquillos and sweet peper's emulsion</i>	36

Fish of the day

Fish of the day <i>Side dishes of your choice</i>	12€/100g
Mediterranean lobster (on order 24 hours in advance)	18€/100g
Sides <i>French fries, seasonal vegetables, mashed potatoes</i>	6

Children's menu

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

Chocolate and caramel tart <i>Tonka's whipped cream and halzelnuts ice cream</i>	12
Citrus Pavlova	12
Crêpe Suzette	12
Ice cream and sorbet <i>Vanilla, coffee, chocolate, mint tea and pinenuts, lemon, strawberrie, mango</i>	4€/scoop

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