



To share

Tarama from Petrossian	19
Fresh garden vegetables <i>Anchovy dip and sour cream with fresh herbs</i>	20
Stracciatella di Bufala <i>Tomato Sauce vierge with basil and focaccia</i>	20
Italian Charcuterie Board <i>Sardinian bread</i>	19
Mediterranean Swordfish smoked over olive wood <i>Tangy wild fennel cream</i>	24
Bagnat Bread <i>Celery, radish, tomatoes, olives, tuna and eggs</i>	14
Focaccia <i>Tomatoes, cucumber, spring onion, coriander, chives, cream cheese and ham</i>	14
Selection of sorbets and ice creams, Maison Rivage <i>Vanilla, chocolate, mint and pine nut, coffee, lemon, strawberry</i>	4€/scoop
Cookie <i>Salted caramel butter and vanilla ice cream</i>	9



Oysters from Le Petit Écailleur, served on Thursdays 30th July, 13th August and 27th August
 Origin: Les Coquillages Giol, Baie de Tamaris, Seyne-sur-Mer, size no. 3
 Gold medal winners consecutively from 2019 to 2025

Individual Offers

6 Oysters	16€
6 Oysters + 1 Glass of Château	22€
6 Oysters + 1 Glass of Secret	24€

Duo Offers

12 Oysters	26€
12 Oysters + 2 Glasses of Château	40€
12 Oysters + 2 Glasses of Secret	42€

Net prices in euros / Taxes and service included

Café Léoube and its suppliers are committed to guaranteeing the French origin of all meats. Please inform our staff of any allergies.

