

To share

Pizzette	18
<i>Cherry tomatoes, fresh basil, burrata and Léoube olive oil</i>	
Fresh garden vegetables	20
<i>Anchovy dip and sour cream with fresh herbs</i>	

Starters

Gilthead bream ceviche	20
<i>Citrus fruits, herbs and sour flowers from the Leoube's garden</i>	
✓ Garden Tomatoes	19
<i>Creamy burrata, Taggiasca olive crumble, chilled cucumber gazpacho</i>	
Mediterranean Tuna	29
<i>Tuna Tartare, Fresh Garden Figs Condiment</i>	
Vitello Tonnato	29
<i>Bottarga, Sorrel & Glasswort</i>	

Pizzas

✓ Margarita	16
<i>Tomato sauce, mozzarella and basil</i>	
Bianca	17
<i>Sour cream base, mozzarella, ham and mushrooms</i>	
✓ Léoube	17
<i>Tomato sauce, zucchini, eggplants, red peppers and pesto</i>	
Spianata	19
<i>Tomato sauce, Fior di Latte mozzarella, Spianata salami, Léoube extra virgin olive oil.</i>	

Net prices in euros / Tax and service included



✓ : Vegan or vegetarian option available. Please inform staff of any allergies.

Cafe Leoube and its suppliers are committed to guaranteeing the French origin of all meats.



Main Courses

✓ Garden vegetables from Jean-Luc Raillon <i>Potato gnocchi, stracciatella, carrot essence</i>	29
Duckling seasoned with spices <i>Semolina infused with orange blossom, Garden Figs, carrots glazed with jus and Mediterranean honey</i>	34
French Veal Chop <i>Brousse-Stuffed Piquillo Peppers, Fresh Herb Tartare, Reduced Marjoram Jus</i>	41
Octopus with crispy Iberian chorizo <i>Smooth mashed potatoes and fennel glazed with orange sap</i>	34
Label Rouge stone bass <i>Fine almond crust, fresh mint and courgette medley from our garden and amaretto beurre blanc</i>	39

Catch of the day

Wild Mediterranean Catch of the Day
Side dishes of your choice

Mediterranean lobster (on order only, 24 hours in advance)

Sides
Homemade fries, seasonal vegetables, mashed potatoes

See Today's
Board

Subject to
Daily catch

6

Children's menu

Slow-Cooked Chicken Supreme or fish fillet of the day or Margarita <i>2 scoops of ice cream of your choice</i> <i>Syrup water or Leube Grape Juice</i>	19
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Deserts

Fresh Goat Cheese from Ferme du Belveset (Var) <i>Medlar & Fennel jam</i>	14
Almond Macaron <i>Garden Mirabelle Plums, lavender cream, and Calisson ice cream</i>	14
French toast with garden figs and strawberries <i>Vanilla and strawberry ice cream</i>	14
Valrhona Grand Cru Chocolate Sablé Tartlet <i>Hazelnut ice cream and crispy Gavottes wafer</i>	14
Selection of sorbets and ice creams, Glaces Rivage <i>Vanilla, coffee, chocolate, mint tea and pine nuts, lemon, strawberry, lemon - basil, mango</i>	4€ / scoop