

Léoube

+ LE CAFÉ B

To share

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

Starters

Gilthead bream ceviche <i>Citrus fruits, herbs and sour flowers from the Leoube's garden</i>	20
✓ Crispy tartlet with locally grown organic tomatoes from Maxime Hortense <i>Light sheep's cheese espuma with fresh mint pesto</i>	18
Mediterranean Tuna <i>Tuna Tartare, Cherry Condiment</i>	29
Mediterranean swordfish smoked over olive wood <i>Avocado, sesame seeds, citrus and samphire</i>	26

Pizzas

✓ 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, red peppers and pesto</i>	17
Italienne <i>Tomato sauce, stracciatella di bufala, Prosciutto, arugula and parmesan</i>	19

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>Creamy polenta with Reggiano parmesan and carrots</i>	29
Duckling seasoned with spices <i>Semolina infused with orange blossom and seasonal carrots glazed with jus and Mediterranean honey</i>	34
Angus sirloin steak from « Les Frères Metzger » <i>Ratte potatoes, green beans and concentrated jus with premium pepper</i>	39
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

Whole fish, see chalkboard <i>Side dishes of your choice</i>	12€/100g
Mediterranean lobster (on order only, 24 hours in advance)	18€/100g
Sides <i>Homemade fries, seasonal vegetables, mashed potatoes</i>	6

Children's menu

Crispy chicken or fish fillet of the day or Margarita 2 scoops of ice cream of your choice Syrup water or Leoube Grape Juice	19
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Deserts

Fresh Goat Cheese from Ferme du Belveset (Var) <i>Medlar & Fennel jam</i>	14
Pistachio Crème Brûlée <i>Vajolet Raspberries</i>	14
Strawberry and Provence Rhubarb Pavlova <i>Lemon & Basil Sorbet</i>	12
Large profiterole <i>Vanilla ice cream, mascarpone cream and chocolate sauce</i>	12
Selection of sorbets and ice creams, Glaces Rivage <i>Vanilla, coffee, chocolate, mint tea and pine nuts, lemon, strawberry</i>	4€ / scoop