

# 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

Sea bass ceviche <i>Citrus fruits, herbs and sour flowers from the estate</i>	19
✓ Léoube's garden purple artichoke tartlet <i>Veal jus</i>	17
✓ Slow-cooked egg <i>Sweet potato purée, crispy bacon, Piedmont hazelnuts and Parmesan foam</i>	16
Gravlax salmon with wild fennel <i>Celeriac remoulade with curry, double cream and finger lime pearls</i>	19

## 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, 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.

## Main courses

✓ Garden vegetables risotto <i>Perugine and Parmigiano Reggiano</i>	29
Beef chuck with hearted leek <i>Pickled red onions, oyster mushrooms from the Serre du Plan greenhouse, smoked carrot purée and braising jus with wild thyme</i>	29
Premium rack of lamb <i>Hay-roasted alpine-style roast, early-season vegetables, crispy potatoes and a reduced jus with exceptional pepper</i>	39
Open salmon ravioli <i>Mushroom duxelles and Meyer lemon foam</i>	29
Octopus with crispy Iberian chorizo <i>Peas, broad beans in various textures and samphire</i>	34
Label Rouge maigre <i>Fine almond crust, fresh mint vegetable medley 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 24 hours in advance )	18€/100g
Sides <i>French fries, seasonal vegetables, mashed potatoes</i>	6

## Children's menu

Crispy chicken or fish of the day fillet or Margarita 2 scoops of ice cream of your choice Syrup or Léoube's grape juice	19
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## Deserts

Organic goat cheese platter from Le Rove <i>By Christophe in La Cadière-d'Azur (Var)</i>	20
Strawberry pavlova with early-season strawberries <i>Light tonka bean cream and vanilla ice cream</i>	12
Chocolate Lava Cake <i>Salted caramel and whipped cream</i>	12
Large profiterole <i>Caramelized hazelnut and vanilla ice cream, mascarpone cream and chocolate sauce</i>	12
Ice cream and sorbet, Glaces Rivage <i>Vanilla, coffee, chocolate, mint tea with pine nuts, lemon, strawberry, mango, caramelized hazelnut</i>	4€/scoop

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