

Léoube

+ L E C A F É B

To Share

Homemade smoked swordfish <i>Wild fenel whipped cream</i>	22
Stracciatella di buffala <i>Arugula infused sauce vierge</i>	17
Fresh vegetables from our garden, anchovy puree and hummus	20

Starters

Veal Tartar, summer truffle <i>César dressing</i>	22
Marinated sardines <i>Broccui, hummus and pain Sarde</i>	16
Avocado and Nori <i>Taratat and grilled slices</i>	18
Seabass and oyster tartar <i>Caviar Seruga de Neuvic</i>	29
Sea bream ceviche <i>Citron caviar rose and fresh herbs</i>	19
Burrata <i>Cucumber gazpacho, tomatoes, strawberries, and focaccia</i>	19

Les pizzette

Margarita <i>Tomato sauce, mozzarella and basil</i>	15
Bianca <i>Sour cream base, mozzarella, ham and mushrooms</i>	16
Léoube <i>Tomato sauce, zucchini, eggplant, peppers and pesto</i>	16
Italienne <i>Tomato sauce, stracciatella di bufala, cured ham, roquette and parmesan</i>	18

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Mains

Beef carpaccio <i>Roquette, sun-dried tomatoes, Pantelleria capers, basil and parmesan</i>	24
Gnnochi, seasonal truffle and stracciatella di buffala	28
Chicken breast and girolles <i>Spring vegetable and jus</i>	29
Smoked veal chop <i>Piquillos, brocciu, fresh herbs tartar and sage juice</i>	36
Mediterranean meagre <i>Almond crust, zucchini and amaretto beurre blanc</i>	30
Risotto Carnarolli <i>Gamba, calamars, pérugine</i>	32
Turbot and spring vegetables <i>Grenobloise style</i>	44

Local Fishing

Fish of the day <i>See slate menu</i>	12€/100g
Mediterranean lobster (<i>on order 24 hours in advance</i>)	18€/100g
Sides <i>French fries, seasonal vegetables, Mash potatoes</i>	5

Children's menu

Poultry fillet or Sea bream fillet or Pizzetta Margarita 2 scoops of ice cream of your choice Water syrup	18
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Deserts

Fresh goat cheese from the Bertin farm <i>Sucrine, Léoube's honney</i>	10
Belle profiterole, <i>Vanilla ice cream, caramel and chocolate sauce and caramelized</i>	12
Léoube's gin baba, <i>lemon whipped cream</i>	12
Léoube mess <i>Strawberries, whipped cream, meringue and red fruits coulis</i>	12
Honey and rosemary baked peach, <i>Peach and sparkling soup, vanilla and raspberry ice cream</i>	12
Ice cream and sorbet <i>Vanilla, coffe, chocolate, lemon, strawberries, pine nute and mint, mango</i>	3,5€/boule