

# Léoube

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## 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

Perfect egg, bacon and chestnut <i>Butternut squash, Zabaglione with secret blanc de Léoube</i>	19
Marinated sardines <i>Broccoli, hummus and pain Sarde</i>	16
Seabass and oyster tartar <i>Caviar Oscière Pétroussian</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, rocket and parmesan</i>	18

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## Mains

Beef carpaccio <i>Roquette, sun-dried tomatoes, Pantelleria capers, basil and parmesan</i>	24
Porcini gnocchi <i>Smoked mozzarella di Bufala and veal juice</i>	28
Chicken breast and girolles <i>Spring vegetable and jus</i>	29
Mediterranean meagre <i>Almond crust, zucchini and amaretto beurre blanc</i>	30
Cod fish <i>Sweat potatoes mash, samphire and sauce vierge aux coquillages</i>	32
Smoked veal shop <i>Piquillos, brocciu, fresh herbs tartar and sage juice</i>	36

## 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, seasonals 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
Crêpe Suzette, <i>Orangette sorbet</i>	14
French toast and red fruits <i>Vanilla and rasberry icecream</i>	14
Ice cream and sorbet <i>Vanilla, coffe, chocolate, lemon, strawberries, pine nute and mint, mango</i>	3,5€/boule