

To share

Pissaladière <i>Caramelised onions, anchovies and olives</i>	17
Fresh garden vegetables, anchovy paste and hummus	20

Starters

Sea bream ceviche <i>Citrus, ginger and Léoube's olive oil</i>	19
Slow-cooked egg <i>Sweet potatoes, crispy bacon and hazelnuts</i>	17
Veal tartare <i>Bottarga, beetroots pickles and fresh herbs</i>	22
Sea bass crudo and Mediterranean oysters <i>Oscietra caviar</i>	29

Pizzette

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

Léoube

+ LE CAFÉ B

Mains courses

Beef carpaccio <i>French fries, aragula, capers, basil and parmesan</i>	25
✓ Peas risotto <i>Pérugine and Comté cheese</i>	29 ✓ 26
Chicken breast <i>Mushrooms, mashed potatoes and spring vegetables</i>	29
Veal chop <i>Peas and carrots, sage jus</i>	36
Mediterranean sea bass fillet <i>Sweet potatoes, shellfish and samphire</i>	32
Blue lobster (2 pers.) <i>Fresh linguine and lobster sauce</i>	76

Local fishing

Fish of the day <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

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

Fresh goat cheese <i>Little gem, honey and toasted bread</i>	12
Léoube's gin baba <i>Lemon whipped cream</i>	12
Léoube Mess <i>Strawberries, whipped cream and meringue</i>	12
Profiterole <i>Caramelized almonds and chocolate sauce</i>	12
Ice cream and sorbet <i>Vanilla, coffee, chocolate, mint tea and pinenuts, lemon, strawberrie, mango</i>	4€/boule

Net prices in euros / Taxes and service included

Café Léoube and its suppliers are comitted to providing meat of French origin.

✓ : Vegan or vegetarian option available. Do not hesitate to notify the teams of an allergy.