

## OUR WOOD-FIRED PIZZA AND SOCCA

<b>MARGUERITA</b> TOMATO, CHEESE, BASIL	19
<b>NAPOLETANA</b> TOMATO, CHEESE, ANCHOVIES	21
<b>QUEEN</b> TOMATO, CHEESE, COOKED HAM, MUSHROOMS	25
<b>GORGONZOLA</b> TOMATO, GORGONZOLA, CHEESE, AUBERGINES, TAGGIASCA OLIVES, "PERSILLADE"	24
<b>TOSCANA</b> TOMATO, FRESH GOAT CHEESE, "SAN DANIELE" HAM, BASIL SAUCE, SUN DRIED TOMATOES	26
<b>ANDALOUSE</b> TOMATO, CHEESE, CHORIZO, ONIONS	23
<b>1969'S TRUFFLE PIZZA</b> TRUFFLE CREAM (TUBER AESTIVUM), CANTAL, TRUFFLE SHAVINGS	44
<b>FIOR DI TARTUFO</b> FRESH GOAT CHEESE, ZUCCHINI FLOWERS AND TRUFFLE HONEY (TUBER AESTIVUM)	44
<b>TRADITIONAL SOCCA</b>	15

## OUR HOT STARTERS

<b>FRESH FISH SOUP</b> ROUILLE AND CROUTONS	24
<b>6 GRATINATED SNAILS</b> FROM BOURGOGNE, "PERSILLADE"	16
<b>WARM SHRIMPS</b> OLIVE OIL AND MENTON LEMON	28
<b>VOL-AU-VENT WITH GREEN ASPARAGUS</b> CREAMY MOREL SAUCE	34
<b>FRIED CALAMARI</b> SPICY AIOLI	24
<b>WARM GOAT CHEESE</b> HONEY AND FILO PASTRY, NUTS AND DRIED FRUITS	22

## OUR SALADS AND STARTERS

<b>CRAB SALAD</b> GREEN BEANS, AVOCADO AND POMEGRANATE, WITH LIME AND VANILLA SAUCE	28
<b>STEAMED ASPARAGUS</b> ASPARAGUS WITH TAHINI VINAIGRETTE, MINCED CHIVE AND SHALLOT, WITH HOLLANDAISE SAUCE	34
<b>70'S SALAD</b> SHRIMPS, COCKTAIL SAUCE, AVOCADO AND ICEBERG	28
<b>AFRICAN QUEEN'S CAESAR SALAD</b> SHREDDED CHICKEN COATED WITH TANDOORI SPICES	26

### OUR TRADITIONAL NIÇOISE SALAD 26

TUNA VENTRESCA WITH OIL

PREPARED IN FRONT OF YOU

<b>THE OLD ARTICHOKE SALAD AND TRUFFLE</b> RAW ARTICHOKE, PIEDMONT HAZELNUTS, PARMESAN, TRUFFLE (TUBER AESTIVUM)	38
<b>BEEF FILLET CARPACCIO</b> ROQUETTE AND PARMESAN SHAVINGS	29
TRUFFLE DELUXE (TUBER AESTIVUM)	44
<b>MEDITERRANEAN TUNA CRUDO</b> OLIVE OIL AND ÈZE LEMON	34
<b>TUNA TARTARE, AVOCADO AND CAVIAR</b> CAVIAR OSCIÈTRE AND SOCCA CHIPS - TO SHARE	185
<b>GREEK-STYLE OCTOPUS</b> KALAMATA OLIVES, CONFIT TOMATOES, FAVA BEANS AND TOASTED BREAD	24
<b>HOMEMADE FOIE GRAS</b> SERVED WITH TOASTED BRIOCHE AND FIG JAM	38

## OUR PASTAS

<b>HOMEMADE LASAGNE</b> WITH VEAL AND BEEF	26
<b>MAISON PERRIN NIÇOIS RAVIOLI</b> GRAVY SAUCE	32
<b>PESTO PASTA</b> TROFIE, PESTO AND PARMESAN	26
<b>PACCHERI WITH LANGOUSTINES</b> CHERRY TOMATOES, BASIL, LIGHTLY SPICED	69
<b>COQUILLETES WITH TRUFFLE CREAM</b> HAM, COMTÉ CHEESE AND TRUFFLE CREAM (TUBER AESTIVUM)	44
<b>1980'S STYLE VODKA RIGATONI</b> CREAMY TOMATO SAUCE	24

## OUR FISH

### CATCH OF THE DAY

DIRECTLY FROM OUR LOCAL FISH MONGER  
16€ PER 100G

ALL OUR FISH ARE SERVED  
WITH A BAKED POTATO AND CHIVE CREAM

### À LA CARTE

**GIANT CAMARONES PRAWNS IN "PERSILLADE"** 59  
ESPELETTE PEPPER

**SEABASS - FOR 2**  
GRILLED 98  
STEAMED WITH SEAWEED 120

**STEAMED TURBOT FILLET** 48  
ASPARAGUS, LEMON CONFIT  
AND SEAWEED HOLLANDAISE SAUCE

**DOVER SOLE** 69  
MEUNIÈRE OR COOKED ON THE PLANCHA

**ROYAL SEABREAM**  
GRILLED 39  
STEAMED WITH SEAWEED 44

**GRILLED OCTOPUS TENTACLES** 49  
HARISSA AND CRISPY CHORIZO RICE

## OUR MEAT

ALL OUR MEATS ARE SERVED  
WITH SAUTÉED GRENAILLE POTATOES

**TRADITIONAL PEPPER BEEF FILLET** 49  
FRENCH BEEF FILLET, 250G

**GRILLED BEEF FILLET** 49  
250G FRENCH BEEF FILLET, BÉARNAISE SAUCE

**CHÂTEAUBRIAND** 115  
600G, BÉARNAISE SAUCE - FOR 2

**WAGYU BEEF TAGLIATA** 54  
250G, ROQUETTE, CHERRY TOMATOES AND PARMESAN

**SUPER CHEESEBURGER** 29  
SERVED WITH FRENCH FRIES

**TRADITIONAL BEEF TARTARE** 29  
KNIFE CUT, 200G, SERVED WITH FRENCH FRIES

**VEAL LIVER** 34  
VENITIAN STYLE, MASHED POTATOES AND FRIED ONIONS

**VEAL SCALLOPINI WITH ÈZE LEMONS** 38  
VEAL FILLET, LEMON CONFIT,  
SERVED WITH BABY POTATOES

**ROASTED FARMER CHICKEN** 89  
TRUFFLE JUICE (TUBER AESTIVUM) - FOR 2

**LAMB CONFIT SHOULDER** SLOW-COOKED 115  
SERVED IN A LIGHT PESTO JUS - FOR 2

## OUR OLD SCHOOL CURRIES

**STEAMED MUSSELS IN CURRY SAUCE**  
WITH FRIES  
26

**THE AFRICAN CURRY**  
CHICKEN AND LAMB SHOULDER, MANGO CHUTNEY  
38

## OUR SIDES

**CLASSIC FRENCH FRIES** 10

**"JOLLOF" RICE** 12  
SAUTÉED RICE WITH TOMATOES, PEPPERS,  
PLANTAINS AND AFRICAN CHILI

**GRATIN DAUPHINOIS** 12

**HOMEMADE MASHED POTATOES** 12

**TRUFFLED HOMEMADE MASHED POTATOES** 19  
(TUBER AESTIVUM)

**FRESH VEGETABLES COCOTTE** 16

**STEAMED GREEN ASPARAGUS** 16

**CREAMED SPINACH** 14

WE HAVE A BOOK OF ALLERGENS AVAILABLE TO OUR CUSTOMERS. FOR ANY ALLERGY, PLEASE INFORM US WHEN ORDERING.  
FOR HEALTH AND FOOD SAFETY REASONS, IT IS STRICTLY FORBIDDEN TO BRING, INTRODUCE AND CONSUME FOOD FROM OUTSIDE,  
INSIDE THE RESTAURANT. EXAMPLES : ICE CREAM, FRUITS, PASTRIES ...  
THE AFRICAN QUEEN DOES NOT ACCEPT CHEQUES. VISA AND AMEX CREDIT CARDS ARE ACCEPTED. 15% SERVICE IS INCLUDED.

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