

OUR WOOD FIRED PIZZA AND SOCCA

Marguerita	18
<i>Tomato, cheese, basil</i>	
Napoletana	19
<i>Tomato, cheese, anchovies</i>	
Queen	23
<i>Tomato, cheese, cooked ham, mushrooms</i>	
Gorgonzola	22
<i>Gorgonzola, cheese, aubergines, Taggiasca olives, "persillade"</i>	
Toscana	25
<i>Tomato, fresh goat cheese, "San Daniele" ham, basil sauce, sun dried tomatoes</i>	
Andalouse	22
<i>Tomato, cheese, chorizo, onions</i>	
Our black truffle pizza	44
<i>Truffle cream (tuber uncinatum), Cantal, truffle shavings</i>	
5 Cheeses	24
<i>Mozzarella, gorgonzola, goat cheese, Comté, Cantal</i>	
Traditional Socca	15

OUR HOT STARTERS

Thin onion tart	16
<i>Smoked butter</i>	
Fresh fish soup	24
<i>Rouille and croutons</i>	
6 gratinated snails	16
<i>From Bourgogne, "persillade"</i>	

Vol-au-vent

Calf sweetbread bouchée à la reine, chicken, mushrooms, béchamel sauce..... 24

Warm shrimps	27
<i>Olive oil and Menton lemon</i>	
Smoked octopus salad	28
<i>Ratte potatoes, sun dried tomatoes, scallion</i>	
Warm goat cheese	22
<i>Honey and filo pastry, nuts and dried fruits</i>	
Lentil salad	23
<i>Puy lentils, shredded duck confit, sun dried tomatoes, grapes, fried onions</i>	

L'ÉCAILLER

6 Fines de Claire N°3 oysters.....	28
6 Gillardeau N°2 oysters.....	44
6 cooked shrimps.....	24

Platter

3 Gillardeau oysters + 3 Fines de Claire oysters + 6 shrimps
..... 59

OUR SALADS AND STARTERS

Hand sliced smoked salmon	24
<i>Grilled toasts</i>	

Our traditional Niçoise salad

Tuna ventresca with oil - prepared in front of you
..... 26

African Queen's Caesar salad	24
<i>Shredded chicken coated with tandoori spices</i>	
The old artichoke salad and black truffle	33
<i>Raw artichoke, Piedmont hazelnuts, Parmesan cheese, truffle (tuber uncinatum)</i>	
Ulanga salad	26
<i>Hearts of palm, avocado, tomatoes, chicken, spring onions, corn, peanuts, mint and pecans</i>	
Beef carpaccio	27
<i>Beef fillet, roquette and Parmesan cheese shavings</i>	
Bling bling carpaccio	44
<i>Beef fillet, Parmesan shavings and truffle (tuber uncinatum)</i>	
Homemade foie gras	34
<i>Served with toasted brioche and fig jam</i>	

OUR PASTAS

Homemade lasagne	26
<i>With veal and beef</i>	
Pastis small rigatoni	23
<i>Tomato sauce, onions, sweet chili, Pastis</i>	
Zeffirino pesto pasta	26
<i>Trofie, Zeffirino pesto and Parmesan cheese</i>	
Niçoise-style daube ravioli	26
<i>Gravy</i>	
Black truffle coquillettes	34
<i>With Comté, Gran Biscotto ham and truffle (tuber uncinatum)</i>	
Gnocchi verdi	19
<i>Spinach, Parmesan cream</i>	
Vongole spaghetti	38
<i>Garlic and parsley</i>	

OUR FISH

CATCH OF THE DAY

Directly from our local fish monger
€16 per 100g

À LA CARTE

Provençale frog legs	26
<i>Sautéed with garlic and parsley</i>	
Giant camarones prawns in "persillade"	59
<i>Espelette pepper</i>	
Seabass - for 2	
<i>Grilled</i>	98
<i>Steamed with seaweed</i>	120
Salmon fillet	
<i>Wilted spinach, beurre blanc</i>	38
Dover sole	69 (500/600g)
<i>Meunière or cooked on the plancha</i>	
Royal seabream	39

OUR OLD SCHOOL CURRIES

**Steamed mussels in curry sauce,
with fries**
..... 26

The African curry
Chicken and lamb shoulder, mango chutney
..... 38

BAMBINO MENU

Pasta
or
Margherita pizza
or
steak & fries
+
1 soda
+
2 ice cream scoops
..... 18

OUR SIDES

Classic French fries	10
The "panisses"	
<i>Chickpea fries</i>	12
Gratin dauphinois	12
Homemade mashed potatoes	10
Homemade mashed potatoes with black truffle	19
Fresh vegetables cocotte	16
<i>Pan-fried or steamed</i>	
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 ...

Any change of garnish on all the menu items involves a supplement of €5.

The African Queen does not accept cheques. Visa and Amex credit cards are accepted. 15% service is included.

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 ...

Any change of garnish on all the menu items involves a supplement of €5.

The African Queen does not accept cheques. Visa and Amex credit cards are accepted. 15% service is included.