



OUR DESSERTS

THE RASPBERRY TART 18
DIPLOMAT CREAM, RASPBERRY COULIS AND FRESH RASPBERRIES

THE TARTE TATIN 14
BUTTERY SHORTBREAD, CINNAMON AND CARAMELIZED APPLES

THE MANGO 14
MANGO AND PASSION FRUIT HEART, MANGO MOUSSE
AND COCONUT BISCUIT

THE CAFÉ GOURMAND 18
6 MINI AFRICAN QUEEN DESSERTS, ESPRESSO

THE CHOCOLATE MOUSSE 12
VALHRONA 70% GUANAJA

THE MINI CHOUQUETTES 16
FILLED WITH COCONUT CREAM, CARAMEL AND CHOCOLATE SAUCE

THE PINA COLADA PINEAPPLE 18
CRÈME BRÛLÉE STYLE

THE TRADITIONAL RUM BABA
RUM-SOAKED RAISINS, DRENCHED WITH SAILOR JERRY RUM 12
RUM-SOAKED RAISINS, DRENCHED WITH DON PAPA 18

THE TIRAMISÙ 12
COFFEE AND TONKA BEAN FLAVORED

THE TROPÉZIENNE 16
100% VANILLA

THE PISTACHIO SUNDAE 28
PISTACHIO ICE CREAM MADE TO ORDER
WITH CARAMELIZED PISTACHIOS - FOR 2

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.
NET PRICES EXPRESSED IN EUROS.