

OUR SALADS AND STARTERS

CREAMY BURRATA	20
THREE TOMATOES, BASIL AND CARAMELIZED PISTACHIOS	
CRAB SALAD	27
GREEN BEANS, AVOCADO AND POMEGRANATE, WITH LIME AND VANILLA SAUCE	
70'S COCKTAIL	27
SHRIMPS, COCKTAIL SAUCE, AVOCADO AND ICEBERG	
CRISPY SALAD	20
SUCRINE, CUCUMBER, FETA, RED ONIONS AND CITRUS FRUITS	
AFRICAN QUEEN’S CAESAR SALAD	23
SHREDDED CHICKEN COATED WITH TANDOORI SPICES	



OUR TRADITIONAL NIÇOISE SALAD 26  
TUNA VENTRESCA WITH OIL  
PREPARED TABLE SIDE

THE OLD ARTICHOKE SALAD AND TRUFFLE	35
RAW ARTICHOCKE, PIEDMONT HAZELNUTS, PARMESAN, TRUFFLE (TUBER AESTIVUM)	
MEDITERRANEAN TUNA CRUDO	22
OLIVE OIL AND ÈZE LEMON	
BEEF FILLET CARPACCIO	24
ROQUETTE AND PARMESAN SHAVINGS TRUFFLE DELUXE (TUBER AESTIVUM)	
SEA BREAM CEVICHE	29
LECHE DE TIGRE, AVOCADO, SWEET POTATO AND CITRUSES	

OUR HOT STARTERS

WARM SHRIMPS	25
OLIVE OIL AND MENTON LEMON	
TOMATO TATIN	21
CONFIT TOMATOES, PARMESAN SHORTBREAD AND BASIL PESTO	
WARM GOAT CHEESE	18
HONEY AND FILO PASTRY, NUTS AND DRIED FRUITS	

OUR PASTAS

PAPPARDELLE WITH WAGYU	32
VEAL AND WAGYU BEEF BOLOGNESE, PARMESAN FONDUE	
PESTO PASTA	19
TROFIE WITH ZEFFIRINO PESTO	
PACCHERI WITH LANGOUSTINES	40
LIGHTLY SPICED CHERRY TOMATOES, BASIL, ANCHOVIES, TAGGIASCA OLIVES AND CAPERS	
MAISON PERRIN RAVIOLI WITH TRUFFLE	34
TRUFFLE CREAM (TUBER AESTIVUM)	
1980'S STYLE VODKA RIGATONI	19
CREAMY TOMATO SAUCE	

OUR PIZZA

MARGUERITA	17
TOMATO, CHEESE	
NAPOLETANA	19
TOMATO, CHEESE, ANCHOVIES	
QUEEN	23
TOMATO, CHEESE, COOKED HAM, MUSHROOMS	
GORGONZOLA	24
TOMATO, GORGONZOLA, CHEESE, AUBERGINES, TAGGIASCA OLIVES, "PERSILLADE"	
TOSCANA	26
TOMATO, FRESH GOAT CHEESE, "SAN DANIELE" HAM, BASIL SAUCE, SUN DRIED TOMATOES	
ANDALOUSE	21
TOMATO, CHEESE, CHORIZO, ONIONS	
1969'S TRUFFLE PIZZA	31
TRUFFLE CREAM (TUBER AESTIVUM), CANTAL, TRUFFLE SHAVINGS	
FIOR DI PROVANZA	34
FRESH GOAT CHEESE, ZUCCHINI FLOWERS AND LAVENDER HONEY	

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”	74
ESPELETTE PEPPER	
SEABASS - FOR 2	100
GRILLED	120
STEAMED WITH SEAWEED	
"RIVIERA" HALF-COOKED RED TUNA	39
TOMATOES, TAGGIASCHE OLIVES, BASIL AND CAPERS	
DOVER SOLE	75
MEUNIÈRE OR COOKED ON THE PLANCHA	
ROYAL SEA BREAM	39
GRILLED	45
STEAMED WITH SEAWEED	

OUR MEAT

ALL OUR MEATS ARE SERVED WITH SAUTÉED GRENAILLE POTATOES	
TRADITIONAL PEPPER BEEF FILLET	55
250G FRENCH BEEF FILLET	
GRILLED BEEF FILLET	55
250G FRENCH BEEF FILLET BÉARNAISE SAUCE	
WAGYU BEEF BAVETTE	58
WITH SHALLOTS, 250G	
CHÂTEAUBRIAND - FOR 2	120
600G, BÉARNAISE SAUCE	
WAGYU BEEF TAGLIATA	29
SLICED BEEF, ROQUETTE, CHERRY TOMATOES AND PARMESAN	
SMASH CHEESEBURGER	29
BLACK ANGUS DOUBLE BURGER, CHEDDAR, AFRICAN QUEEN SAUCE AND FRIES	
TRADITIONAL BEEF TARTARE	26
KNIFE CUT, 200G SERVED WITH FRENCH FRIES	
VEAL SCALOPINI WITH LEMON	34
VEAL FILLET, LEMON CONFIT	
ROASTED FARMER CHICKEN - FOR 2	85
TRUFFLE JUICE (TUBER AESTIVUM)	

OUR OLD SCHOOL CURRIES

STEAMED MUSSELS IN CURRY SAUCE WITH FRIES	25	THE AFRICAN CURRY CHICKEN AND LAMB SHOULDER, MANGO CHUTNEY	25
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BAMBINO MENU

PASTA
OR
MARGUERITA PIZZA
OR
STEAK & FRIES
+
SYRUP WITH WATER OR DIABOLO
+
1 ICE CREAM SCOOP
18

OUR SIDES

CLASSIC FRENCH FRIES	8
"JOLLOF" RICE	12
SAUTÉED RICE WITH TOMATOES, PEPPERS, PLANTAINS AND AFRICAN CHILI	
MASHED POTATOES	10
SUPPL. (TUBER AESTIVUM)	+5
SEASONAL VEGETABLES	13
CREAMED SPINACH	12

THE ORIGINS OF OUR MEATS ARE AVAILABLE UPON REQUEST; FEEL FREE TO ASK FOR MORE DETAILS.  
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. NET PRICES EXPRESSED IN EUROS.

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