

## OUR SALADS AND STARTERS

THE SUMMER CLASSIC

CAVAILLON MELON  
WITH PARMA HAM 28  
WITH RED PORT 34

CRAB SALAD

GREEN BEANS, AVOCADO AND POMEGRANATE,  
WITH LIME AND VANILLA SAUCE

28

70'S SALAD

SHRIMPS, COCKTAIL SAUCE, AVOCADO AND ICEBERG

28

AFRICAN QUEEN'S CAESAR SALAD

SHREDDED CHICKEN COATED WITH TANDOORI SPICES

26

OUR TRADITIONAL NIÇOISE SALADE

TUNA VENTRESCA WITH OIL  
PREPARED IN FRONT OF YOU

26

THE OLD ARTICHOKE SALAD AND TRUFFLE

RAW ARTICHOKE, PIEDMONT HAZELNUTS,  
PARMESAN, TRUFFLE (TUBER AESTIVUM)

38

BEEF FILLET CARPACCIO

ROQUETTE AND PARMESAN SHAVINGS  
TRUFFLE (TUBER AESTIVUM) DELUXE

32  
44

MEDITERRANEAN TUNA CRUDO

OLIVE OIL AND ÈZE LEMON

34

TUNA TARTARE, AVOCADO AND CAVIAR

35 GR CAVIAR OSCIÈTRE AND SOCCA CHIPS  
70GR CAVIAR OSCIÈTRE AND SOCCA CHIPS

98  
195

LE FOIE GRAS FRAIS DE CANARD MAISON

SERVED WITH A TOASTED SLICE OF BRIOCHE BREAD  
AND FIG JAM

38

## OUR HOT STARTERS

FRESH FISH SOUP

ROUILLE AND CROUTONS

24

WARM SHRIMPS

OLIVE OIL AND MENTON LEMON

28

TOMATO TATIN

CONFIT TOMATOES, PARMESAN SHORTBREAD  
AND BASIL PESTO

22

## OUR PASTAS

HOMEMADE LASAGNA

VEAL AND WAGYU BEEF

26

PORTOFINO-STYLE SPAGHETTI

CLAMS, PINK GARLIC AND PARSLEY

38

PACCHERI WITH LANGOUSTINES

CHERRY TOMATOES, CAPERS, TAGGIASCHE OLIVES  
AND BASIL, LIGHTLY SPICED

69

TRUFFLED RAVIOLI - MAISON PERRIN

TRUFFLE (TUBER AESTIVUM), WHITE TRUFFLE CREAM

44

1980'S STYLE VODKA RIGATONI

CREAMY TOMATO SAUCE

24

A NOD TO NICE

EXCEPTIONAL TROFIE PESTO  
TRADITIONAL BASIL PESTO 24  
EXCEPTIONAL LEMON AND ALMOND PESTO 28

## OUR PIZZAS

MARGUERITA

TOMATO, CHEESE, BASIL

19

NAPOLETANA

TOMATO, CHEESE, ANCHOVIES

21

QUEEN

TOMATO, CHEESE, COOKED HAM, MUSHROOMS

25

GORGONZOLA

TOMATO, GORGONZOLA, CHEESE, AUBERGINES,  
TAGGIASCA OLIVES, "PERSILLADE"

24

TOSCANA

TOMATO, FRESH GOAT CHEESE, "SAN DANIELE" HAM,  
BASIL SAUCE, SUN DRIED TOMATOES

26

ANDALOUSE

TOMATO, CHEESE, CHORIZO, ONIONS

23

1969'S TRUFFLE PIZZA

TRUFFLE CREAM, CANTAL,  
TRUFFLE (TUBER AESTIVUM), SHAVINGS

44

FIOR DI PROVANZA

CANTAL, FRESH GOAST CHEESE, LAVENDER HONEY  
AND ZUCCHINI FLOWERS

26

BUFALA BY THE HARBOR

BUFFALO MOZZARELLA, CHERRY TOMATOES, PESTO  
AND FRESH BASIL

26

TRADITIONAL SOCCA

15

## 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" 64  
ESPELETTE PEPPER

SEABASS - FOR 2

GRILLED 104  
STEAMED WITH SEAWEED 120

RIVIERA RED TUNA

CHERRY TOMATOES, TAGGIASCHE OLIVES, CAPERS  
AND FRESH BASILIC, LIGHTLY SPICED

42

DOVER SOLE

MEUNIÈRE OR COOKED ON THE PLANCHA

78

ROYAL SEABREAM

GRILLED 39  
STEAMED WITH SEAWEED 44

THE BEAUTIFUL GRILLED OCTOPUS TENTACLE

HARISSA AND CRISPY CHORIZO RICE

49

OUR OLD SCHOOL CURRIES

STEAMED MUSSELS 26  
IN CURRY SAUCE  
WITH FRIES

THE AFRICAN CURRY 38  
CHICKEN AND LAMB SHOULDER,  
MANGO CHUTNEY, SERVED WITH JOLLOF RICE

BAMBINO MENU

PASTS  
OR  
MARGHERITA PIZZA  
OR  
STEAK & FRIES  
+  
1 SODA  
+  
2 ICE CREAM SCOOPS  
18

## OUR MEAT

ALL OUR MEATS ARE SERVED  
WITH SAUTÉED GRENAILLE POTATOES

TRADITIONAL PEPPER BEEF FILLET

FRENCH BEEF FILLET, 250GR

54

GRILLED BEEF FILLET

250GR FRENCH BEEF FILLET, BÉARNAISE SAUCE

54

CHÂTEAUBRIAND

600GR, BÉARNAISE SAUCE - FOR 2

124

WAGYU BEEF TAGLIATA

250GR, ROQUETTE, CHERRY TOMATOES AND PARMESAN

56

SMASH CHEESEBURGER

BLACK ANGUS DOUBLE BURGER, CHEDDAR, AFRICAN  
QUEEN SAUCE AND FRIES

29

TRADITIONAL BEEF TARTARE

KNIFE CUT, 200GR, SERVED WITH FRENCH FRIES

27

VEAL SCALLOPINI WITH ÈZE LEMONS

VEAL FILLET, LEMON CONFIT,  
SERVED WITH BABY POTATOES

42

ROASTED FARMER CHICKEN

TRUFFLE (TUBER AESTIVUM) JUICE - FOR 2

89

ESTEREL RACK OF LAMB

800GR, PISTOU JUS - FOR 2

98

## OUR SIDES

CLASSIC FRENCH FRIES

10

"JOLLOF" RICE

SAUTÉED RICE WITH TOMATOES, PEPPERS,  
PLANTAINS AND AFRICAN CHILI

12

LES FRITES DE PANISSE DE LA PLACE GARIBALDI

CROQUANTES DORÉES, À TREMPER SANS MODÉRATION

12

GRATIN DAUPHINOIS

12

HOMEMADE MASHED POTATOES

12

TRUFFLE (TUBER AESTIVUM)  
HOMEMADE MASHED POTATOES

19

FRESH VEGETABLES COCOTTE

16

GRANDMA'S GREEN BEANS

TOASTED ALMONDS, FRUITY OLIVE OIL AND GARLIC

14

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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