



**B**ORN IN 1969 IN BEAULIEU-SUR-MER, THE AFRICAN QUEEN IS AN ICONIC ADDRESS ON THE RIVIERA. ITS NAME, INSPIRED BY THE CULT FILM STARRING HUMPHREY BOGART AND KATHARINE HEPBURN, EVOKES ADVENTURE MORE THAN GEOGRAPHY: DESPITE WHAT THE NAME MIGHT SUGGEST, THIS IS A MEDITERRANEAN RESTAURANT – GENEROUS AND ELEGANT.

ON THE MENU: TIMELESS CLASSICS – NIÇOISE SALAD, TRUFFLE PIZZA, PACCHERI WITH LANGOUSTINES, SOLE MEUNIÈRE, GRILLED MEATS – ALONG WITH SEASONAL SPECIALS THAT STAY TRUE TO THE RESTAURANT'S DNA.

RELAUNCHED IN 2023 IN BEAULIEU-SUR-MER BY RICCARDO GIRAUDI, PHILIPPE SCHRIQUI, AND PATRICK GIOANNINI, THE INSTITUTION HAS ALSO EXPANDED TO DUBAI AND SAINT-TROPEZ.



TO VIEW THE LIST OF ALLERGENS  
AND THE ORIGINS OF OUR MEATS,  
PLEASE SCAN THE QR CODE

PORT DE PLAISANCE  
BEAULIEU-SUR-MER

RESERVATION  
+33 4 93 01 10 85  
OPEN EVERY DAY

📍 AFRICANQUEEN\_RIVIERA



## OUR SALADS AND STARTERS

**THE AFRICAN QUEEN'S CAESAR SALAD** 26  
SHREDDED CHICKEN COATED WITH TANDOORI SPICES

**THE OLD ARTICHOKE SALAD AND TRUFFLE** 38  
RAW ARTICHOKE, PIEDMONT HAZELNUTS, PARMESAN, TRUFFLE (TUBER AESTIVUM)

**THE BEEF FILLET CARPACCIO** 32  
ROQUETTE AND PARMESAN SHAVINGS  
TRUFFLE (TUBER AESTIVUM) DELUXE 44

**OUR TRADITIONAL NIÇOISE SALADE** 26  
TUNA VENTRESCA WITH OIL  
PREPARED IN FRONT OF YOU

**THE SUNNY CARPACCIO** 32  
SALMON, YELLOWTAIL AND TUNA CRUDO, MENTON LEMON VINAIGRETTE AND SAMPHIRE

**THE HOMEMADE DUCK FOIE GRAS TERRINE** 38  
SERVED WITH TOASTED BRIOCHE AND FIG JAM

**THE QUEEN SALAD** 22  
SHREDDED WHITE AND RED CABBAGE, SUCRINE, CUCUMBER, AVOCADO, POMEGRANATE AND TAHINI VINAIGRETTE

**THE PROVENÇAL SPREADS** 28  
ANCHOVY DIP, GUACAMOLE WITH MENTON AVOCADOS, EGGPLANT CAVIAR, PINSA AND CRUDITÉS

**THE MIMOSA ASPARAGUS** 29  
WHITE ASPARAGUS, CHIVES, SHALLOTS AND BOTTARGA

## OUR HOT STARTERS

**THE FRESH FISH SOUP** 24  
WITH ROUILLE AND CROUTONS

**THE 6 GRATINATED SNAILS** 16  
FROM BURGUNDY, WITH PERSILLADE

**THE VOL-AU-VENT,** 29  
CHICKEN, VEAL AND AGED MADEIRA SAUCE

**THE WARM SHRIMPS** 28  
OLIVE OIL AND MENTON LEMON

**FRITTO MISTO** 24  
SQUIDS, PRAWNS, FRIED VEGETABLES AND PESTO MAYONNAISE

**THE WARM GOAT CHEESE** 22  
HONEY AND FILO PASTRY, NUTS AND DRIED FRUITS

## OUR PASTA

**HOMEMADE LASAGNA** 29  
WITH VEAL AND WAGYU BEEF

**SPAGHETTI WITH CLAMS** 42  
WITH CLAMS, PINK GARLIC AND FLAT-LEAF PARSLEY

**THE KING PASTA** 68  
LOBSTER, CHERRY TOMATOES AND BASIL,  
LIGHTLY SPICED - ENOUGH FOR TWO

**PASTA FROM NICE** 26  
TRADITIONAL BASIL PISTOU TROFIE

**1980'S STYLE VODKA RIGATONI** 24  
CREAMY TOMATO SAUCE

**MAISON PERRIN RAVIOLI**  
RAVIOLI WITH NIÇOISE-STYLE BEEF DAUBE  
BEEF CHEEK WITH DAUBE JUS 32  
OR  
TRUFFLE RAVIOLI  
TRUFFLE (TUBER AESTIVUM),  
WHITE TRUFFLE CREAM 44

## OUR PIZZA

**MARGUERITA** 19  
TOMATO, CHEESE, BASIL

**NAPOLETANA** 21  
TOMATO, CHEESE, ANCHOVIES

**QUEEN** 25  
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** 23  
TOMATO, CHEESE, CHORIZO, ONIONS

**1969'S TRUFFLE PIZZA** 48  
TRUFFLE CREAM, CANTAL,  
TRUFFLE (TUBER AESTIVUM), SHAVINGS

**PRIMAVERA** 24  
TOMATOES, CHEESE, STRACIATELLA, ROQUETTE,  
PESTO AND SUN-DRIED TOMATOES

**PISSALADIÈRE** 19  
CARAMELIZED ONIONS, ANCHOVIES  
AND TAGGIASCA OLIVES

## 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** 104  
GRILLED 120  
STEAMED WITH SEAWEED

**PASTIS MISO BLACK COD** 38  
SERVED WITH JASMINE RICE PILAF

**DOVER SOLE** 84  
MEUNIÈRE OR COOKED ON THE PLANCHA

**ROYAL SEA BREAM** 39  
GRILLED 44  
STEAMED WITH SEAWEED

**THE SALMON WITH SORREL** 42  
NOILLY PRAT SAUCE, FRESH SORREL.  
SERVED WITH JASMINE RICE PILAF

## OUR MEAT

ALL OUR MEATS ARE SERVED  
WITH SAUTÉED GRENAILLE POTATOES

**THE TRADITIONAL PEPPER BEEF FILLET** 54  
250GR FRENCH BEEF FILLET

**THE GRILLED BEEF FILLET** 54  
250GR FRENCH BEEF FILLET, BÉARNAISE SAUCE

**THE CHÂTEAUBRIAND - FOR 2** 124  
600GR, BÉARNAISE SAUCE

**THE SMASH CHEESEBURGER** 32  
BLACK ANGUS DOUBLE BURGER, CHEDDAR,  
AFRICAN QUEEN SAUCE AND FRIES

**THE TRADITIONAL BEEF TARTARE** 28  
KNIFE CUT, 200GR, SERVED WITH FRENCH FRIES

**THE VEAL LIVER** 34  
VENETIAN-STYLE, MASHED POTATOES  
AND FRIED ONIONS

**THE GRILLED VEAL PAILLARD** 39  
RICH JUS, ROQUETTE AND CHERRY TOMATOES

**THE ROASTED FARMER CHICKEN - FOR 2** 92  
TRUFFLE (TUBER AESTIVUM) JUICE

**THE ROAST FARM DUCK WITH ORANGE** 89  
BIGARADE SAUCE, AND GRATIN DAUPHINOIS - FOR 2

## OUR OLD SCHOOL CURRIES

**ZANZIBAR YELLOW CURRY — OR — AFRICAN SUN RED CURRY (SPICY)**  
**STEAMED MUSSELS IN CURRY SAUCE** WITH FRIES 26  
**THE TRADITIONAL AFRICAN CURRY** CHICKEN AND LAMB SHOULDER. SERVED WITH JOLLOF RICE 38  
**THE VEGETARIAN LOTUS FLOWER CURRY** SERVED WITH JOLLOF RICE 32

## 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

**TRUFFLE (TUBER AESTIVUM)  
HOMEMADE MASHED POTATOES** 22

**SPINACH IN A CREAMY SAUCE** 19

**FRESH VEGETABLES COCOTTE** 19

**STEAMED GREEN ASPARAGUS** 19

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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