

# AFRICAN QUEEN



Port de plaisance - 06310 Beaulieu sur Mer  
French Riviera

Any change necessarily implies the price of the card

For any allergy, please inform us in order taking

Open 7/7 at midday to midnight

# OUR FIREWOOD OVEN PIZZA

<b>La Marguerite</b>	<b>I4</b>
Tomato, cheese and oregano	
<b>La Napolitaine</b>	<b>I4</b>
Tomato, anchovy, cheese, olives and oregano	
<b>La Reine</b>	<b>I4</b>
Tomato, ham, mushrooms, cheese and oregano	
<b>La Gorgonzola</b>	<b>I4</b>
Tomato, grilled eggplant, gorgonzola, cheese, chopped parsley, olives and oregano	
<b>La Chamillarde</b>	<b>I4</b>
Tomato, spicy chicken breast “Tandoori” style, corn, onions, pepper and mixed cheese	
<b>La Toscane</b>	<b>I6</b>
Tomato, goat cheese, mixed cheese, San Daniele ham, basil, dry-roasted tomatoes and oregano	
<b>L’Andalouse</b>	<b>I4</b>
Tomato, chorizo sausage, onions, cheese and oregano	
<b>Truffle* Pizza</b>	<b>40</b>
Cheese - *tuber aestivum	

\* We use only select, fresh ingredients; please understand that some of our dishes may not be always available.

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# OUR SALADS AND OUR STARTERS

<b>My Traditional “Nice” style Salad</b>	<b>18</b>
<b>African Salad</b> Palm tree heart, avocado, pecan nuts, tomato, chicken, corn, peanuts and fresh mint	<b>16</b>
<b>My “Caësar” Salad</b> Thin slices of chicken tandoori style	<b>20</b>
<b>“La Burrata”</b> creamy, basil, cherry tomatoes and focaccia	<b>16</b>
<b>Small Goat’s Milk Cheese</b> Served on rocket with dried fruits	<b>12</b>
<b>Rocket Salad with Parmesan cheese</b>	<b>12</b>
<b>Home Fish Soup</b>	<b>20</b>
<b>Sweet Peppers cooked in our firewood oven</b>	<b>14</b>
<b>Guacamole and “Tacos”</b>	<b>14</b>
<b>The Creamy “Coulommiers” with Truffle*</b> (*tuber aestivum)	<b>12</b>
<b>African Cocktail</b> Mix of shrimps, pineapple, avocado and tomatoes with a cocktail sauce	<b>18</b>
<b>Home made Duck Liver “Foie Gras”</b> Served with grilled sliced honey bread, fig jelly	<b>30</b>

*An obligatory dish per person.*

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## OUR FISH

Depending on the day's arrival, simply grilled in the oven,  
served with virgin olive oil.

<b>According to arrival - the 100 grs</b>	<b>12</b>
John Dory, Turbot, Chapon, Seabass, Pageot, Red Mullet, Sea Bream, Sole, etc...	
<b>Seabass - for 2 pers.</b>	<b>96</b>
<b>Royal Sea Bream</b>	<b>30</b>
<b>Sole "Meunière"</b>	<b>62</b>
<b>Grilled Schrimps</b>	<b>38</b>
<b>Stuffed Sardines "Nice" Style</b>	<b>18</b>
<b>Fricassée of Mussels in a Curry Sauce - According to season and arrival</b>	<b>20</b>

## OUR PASTAS

<b>Pasta of the Day "Napolitaine Style"</b>	<b>14</b>
<b>Pesto Ravioli</b>	<b>14</b>
<b>Firewood Lasagna</b>	<b>14</b>
<b>Ravioli "Nice" style</b>	<b>14</b>
<b>Ravioli with Truffles</b>	<b>40</b>
Sauce made with <i>Tuber aestivum</i> "fresh summer truffles"	

## OUR SIDE DISHES

<b>The Fresh Seasonal Vegetables</b>	<b>12</b>
<b>Home Made Mashed Potatoes</b>	<b>8</b>
<b>Home Made Mashed Potatoes with Truffle* (*<i>tuber aestivum</i>)</b>	<b>16</b>
<b>French Fries, Green Salad (Rocket or Iceberg lettuce)</b>	<b>6</b>

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## OUR MEAT

<b>Beef Carpaccio</b>	<b>22</b>
<b>Delux Carpaccio</b>	<b>34</b>
Raw beef thinly sliced with truffle oil, parmesan cheese and sliced truffles*	
*tuber aestivum	
<b>Tartare Steak</b>	<b>24</b>
<b>“Aller-Retour” Tartare</b> - Steak tartare pan fried	<b>24</b>
<b>Our Super Hamburger</b>	<b>24</b>
<b>Grilled fillet of Beef</b>	<b>40</b>
<b>The “Classic” Fillet of Beef on a Pepper Sauce</b>	<b>42</b>
<b>Grilled Prime Rib of Beef Black Angus US</b> - for 2 p.p.	<b>12 € per 100 gr</b>
<b>Le Châteaubriand</b> - for 2 p.p. - approximately 600 gr	<b>90</b>
The meat is often very plump, marbled and very tasty, served only underdone	
<b>African Curry</b>	<b>30</b>
Lamb and chicken in a curry sauce with fruits, coconut milk, fresh ginger, basmati rice, exotic fruits and mango chutney	
<b>The Lamb shoulder is roasted with Sweet Spices</b> - for 2 p.p.	
Served pink, a meat which is often very plump and very tasty - 30 min of patience	<b>80</b>
<b>The Nice Farmer Poultry only Roasted</b> - for 2 p.p.	<b>80</b>
( <b>Meat origin*</b> : Germany, Austria, Holland, Ireland, Europe, France, Italy, South America, Australia)	
* Depending on arrival	

## THE KIDS MENU

Up to 10 years old

<b>Napolitan Pasta, Fruit Yoghurt and a Soda</b>	<b>12</b>
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## OUR CHEESE

**The Creamy “Coulommiers” with Truffle\*** (\*tuber aestivum) **12**

## OUR DESSERTS

**The “Traditional” Rhum Baba** **14**  
Served with a milky mousse

**Home Made “Tarte Tatin”** **12**

**Caramelized Vanilla “Crème Brûlée”** **12**

**Fresh Pineapple Carpaccio** **10**

**Warm Dark Chocolate Cake** **12**  
15 minutes of patience

**Irish Coffee** **14**

**The “Café Gourmand”** **18**

**Dessert Platter** **10 / 24**

**Birthday Cake only on request (p. p.)** **14**

All our pastries can be ordered to take away

All our pastry is homemade, with first quality products, made by professional “Pastry Chef”.

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# OUR ICE-CREAMS

<b>Pêche Melba</b>	<b>10</b>
Peaches, vanilla ice-cream, currant jelly, whipped cream and grilled almonds	
<b>Chocolat Liégeois</b>	<b>10</b>
Chocolate ice-cream, hot chocolate fudge, whipped cream and chocolate decorations	
<b>Café Liégeois</b>	<b>10</b>
Coffee ice-cream, chilled coffee, whipped cream and coffee beans	
<b>Banana Split</b>	<b>12</b>
Banana, vanilla, strawberry and chocolate ice-cream, hot chocolate fudge, whipped cream and grilled almonds	
<b>Kilimanjaro</b>	<b>10</b>
Pistachio ice-cream, hot chocolate fudge, whipped cream and grilled almonds	
<b>Coupe Capri</b>	<b>14</b>
Lemon sorbet, limoncello and Champagne	
<b>Colonel</b>	<b>14</b>
Lemon sorbet and Vodka	
<b>Ice-cream 3 Scoops</b>	<b>9</b>
Vanilla, chocolate, coffee, pistachio, chestnut, black-currant, lemon, strawberry	

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# OUR WINES

## RED

	37cl	75cl	1,5l
Château Lacoste AOC Côteaux d'Aix Bio		46	92
Côte du Rhône AOC	26	38	
Beaujolais Village Dubœuf		40	
Pierrefeu AOC Côtes de Provence	18	30	
St Victorin AOC Côtes de Provence Bio		40	
Sancerre AOC		54	
Château Lyonnat AOC St Emilion	52	88	
Domaine Ott AOC Côtes de Provence	36	68	
Minuty "Cuvée Or"		64	128
Le Château de Mon Père		52	104

## ROSÉS

Wispering "Angel"		60	120
Château Lacoste AOC Côteaux d'Aix Bio		46	92
Les Maîtres Vignerons de St Tropez AOC	28	44	
St Victorin AOC Côtes de Provence Bio		40	
Sancerre AOC		54	
Pierrefeu AOC Côtes de Provence	16	30	
Minuty "Cuvée Or"		64	128
Domaine Ott AOC Côtes de Provence	40	70	140
Le Château de Mon Père		52	104

## WHITE

Château Lacoste AOC Côteaux d'Aix Bio		46	92
Muscadet sur Lie AOC	24	36	
Saint Véran AOC		56	
Pierrefeu AOC Côtes de Provence		30	
St Victorin AOC Côtes de Provence Bio		40	
Minuty "Cuvée Or"		64	128
Pouilly Fumé Ladoucette AOC		70	140
Chablis AOC (1 <sup>er</sup> Cru)		108	
Baron de L. AOC		176	352
Sancerre AOC		56	
Le Blanc de Blanc Domaine Ott AOC Côtes de Provence	40	70	140
Le Château de Mon Père		52	104

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PLEASE ASK OUR CARD FINE WINES
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## BY THE GLASS 15 cl

Le Rosé Whispering Angel “Caves D’Esclan, Prod. Sacha Lichine”	12
Le Domaine OTT Rosé - AOC Côtes de Provence	14
Le Bordeaux Rouge and Le Bourgogne Rouge	14
Le Blanc “Chablis”	12
Le Saint Victorin “Bio” Rouge, Rosé, Blanc - AOC Côtes de Provence	8
La Coupe de Champagne Louis Roederer	20

## CHAMPAGNES

Laurent-Perrier Brut	86	170
Laurent-Perrier Rosé	170	
Roederer Brut Premier	104	228
Cristal Roederer de Louis Roederer Brut	298	
Ruinart “Blanc de Blancs”	185	
Ruinart Rosé	192	

## MINERAL WATER

Naturelles 50 cl	4
Voss Bouteille 80 cl	8
Gazeuses 50 cl	4
Voss Bouteille 80 cl	8
Chaleldon	8

## SODAS

Coca cola, Coca Zero 33 cl	6
Coca light, Schweppes 33 cl	6
Sprite, Orangina, Perrier 33 cl	6
Ice Tea pêche 25 cl	6
Orange, Citron Pressés Minute	8
<b>Les Jus de Fruits “Alain Millat” 33 cl</b>	<b>10</b>
<i>(Apple cox, Apricot, Tomato, Orange, Grapefruit, White Peach, Mango, Pineapple)</i>	

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## APERITIFS

La Coupe de Roederer Brut Premier	20
La Piscine de Champagne Roederer	20
Martini Rouge, Blanc, Dry, Suze, Campari, Ricard, 51, Casanis - 4 cl	6
Porto Rouge, Blanc 10 cl	8
Porto Ramos Pinto 10 ans	15
Porto Ramos Pinto 20 ans	30
Le Bellini à la White Peach - Strawberry	12
Le Verre de Sangria Red	8
Le Pichet de Sangria Red 1 litre	28
Le Pichet de Sangria White	52
Spritz	12

## COCKTAILS

Kir - 17cl	6
Kir Royal - 17cl	10
Américano Maison - 12cl ( <i>Martini red, white, dry, Campari</i> )	12
Bloody Mary ( <i>Vodka, tomato juice, assaisonnement</i> )	10
Gin ou Vodka, Tonic, Schweppes	12
Paradise ( <i>Non-alcoholic Cocktail, mélange de jus de fruits, un trait de grenadine</i> )	8
Sex on The Beach ( <i>Vodka, Orange, Cranberry, Peach Cream</i> )	12
Mojito ( <i>Rhum, Sucre Roux, Citron Vert, Menthe Fraîche, Perrier</i> )	12
Mojito Royal au Champagne	18
Margarita ( <i>Tequila, Cointreau, Citron Vert, Sucre</i> )	12
Pina Colada ( <i>Rhum Blanc, Rhum Brun, Ananas, Coco</i> )	12
Cosmopolitan ( <i>Vodka, Cointreau, Citron Vert, Cranberries</i> )	12
Caïpirinha ( <i>Cachaça, Citron Vert, Sucre</i> )	12
Expresso Martini ( <i>Vodka, Liqueur de Café, Café Frappé</i> )	12
Vodka Martini "James Bond" ( <i>Vodka, Martini, Olive</i> )	12

## BEERS

<b>Draft Beer - 25 cl / 50 cl</b>	<b>6 / 10</b>
<b>By the Bottle</b>	
Heineken, Carlsberg 33 cl	6
Kronembourg 1664	6
Heineken Sans Alcool 33 cl	6
Corona 35,5 cl	9
La Blonde "St Tropez" - 33 cl / 150 cl	10 / 50
"La Blue Coast" de Nice, Blonde ou Ambrée 33 cl	10

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## DIGESTIFS 4 cl

Limoncello, Cointreau, Grand Marnier, Sambuca	8
Cognac VSOP, Calvados, Armagnac	8
Marc de Provence, Marc de Bourgogne	8
Get 27, Get 31, Baileys	8
Alcool de Prune, Mirabelle, Quetsch Framboise	8
Poire Williamine	8
Cognac XO	20
Rhum XO	18
Vieux Calvados	14
Vieil Armagnac 1973	20
Vieux Marc de Rosé OTT	14
Rhum Zapaka	20
Rhum Kraken	14

## WHISKIES

J.B, Johnny Walker Rouge, Jameson - 4 cl	10
Malt, Johnny Walker Noir, Jameson 12 ans - 4 cl	12
Chivas 12 ans, Glenlivet 12 ans - 4 cl	14
Chivas 21 ans Royal Salute, Glenlivet 18 ans - 4 cl	35

## LIQUORS

Gin, Tequila, Absolut - 4 cl	10
Platinum Russian Standard, Absolut Black, Stolichnaya - 4 cl	25
Platinum Russian Bouteille	130
Grey Goose - 4 cl	12
Grey Goose Bouteille	140
Absolut "100" - 4 cl	20
Belvedere Vodka - 4 cl	14
Supplément soda or Fruit Juice 4 cl	2

## HOT DRINKS

Coffee Espresso ou DK Espresso	3
Coffee Crème, Cappuccino, Coffee Viennois	4
Hot chocolat "Home made" - only in winter	8
Irish Coffee	14
Tea "Earl Grey",	6
Tea Ceylan Breakfast	6
<b>Tea</b> : "Eros", "Casablanca", "Boléro", "Chandernagor" ( <i>Demandez notre carte détaillée</i> )	6
<b>Infusions</b> : Mint, Verbera, Linden, Chamomille	6

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