



LE RIVE DROITE
Restaurant - Bar
12, rue des Halles - 45000 ORLÉANS
Tél. : 06 62 85 68 11



le-rive-droite.com





Beers

DRAFT BEERS	25cl	50cl	BEERS BOTTLES	LBF Brasserie du loiret
METEOR PILS	4€	7€	LBF PALE ALE bio 33cl	6,50€
METEOR IPA	5€	9€	LBF AMBRÉE bio 33cl	6,50€
METEOR BLANCHE OU AROMATISÉE	4,50€	8€	LBF BLANCHE bio 33cl	6,50€
PICON	5€	9€	DESPERADOS 33cl	6,50€
PANACHÉ	4€		KRIEK 25cl	6,50€
MONACO	4€		BROOKLYN <u>ALCOHOL-FREE</u> 33cl	6,50€

Cocktails

SPRITZ & COCKTAILS 9,50€

Spritz : Apérol, Prosecco, sparkling water, orange

Sex on the Beach : Vodka, orange juice, peach syrup, cherry syrup, cranberry juice

Sangria Spritz : Cointreau, cherry's liqueur, Prosecco, Lambrusco red, orange

Spritz Limoncello : Prosecco, Limoncello, sparkling water, lemon

Mojito : Rhum Bacardi Carta Oro, brown sugar, lime, sparkling water, fresh mint

Mojito Passionata : Rhum Bacardi Carta Oro, brown sugar, passion fruit puree, lime, sparkling water, fresh mint

Mojito Strawberry : Rhum Bacardi Carta Oro, brown sugar, strawberry puree, lime, sparkling water, fresh mint

Pina Colada : Rhum Bacardi Carta Oro, pineapple juice, coconut cream, cane syrup

COCKTAILS ALCOHOL-FREE 7€

Virgin Mojito : Cucumber syrup, sparkling water, lime, fresh mint

Virgin Mojito Strawberry : Strawberry puree, sparkling water, lime, fresh mint

Virgin Mojito Passionata : Passion fruit puree, sparkling water, lime, fresh mint

Virgin Colada : Pineapple juice, coconut cream, cane syrup

Virgin Bora Bora : Pineapple juice, passion fruit puree, strawberry puree



Aperitifs

KIR 12cl	4,50€	PORTO rouge 5cl	4,50€
KIR ROYAL 12 cl	9€	RICARD 2cl	4,50€
(peach cream, blackcurrant, blueberry, cherry)		SUZE 5cl	4,50€
GLASS OF CHAMPAGNE 12cl	8,50€	CAMPARI, MARTINI blanc ou rouge 5cl	4,50€
LILLET blanc 12cl	4,50€	AMÉRICANO homemade 6cl	7,50€

Appetizer boards

CHARCUTERIE BOARD 15€
Coppa, white ham with truffle, Italian dry-cured ham, spicy sausage, tapenade

CHEESE BOARD 15€
Cabécou, Olivet camembert, Bleu de Bresse, Saint-Nectaire

MEAT AND CHEESE BOARD 21€
Coppa, white ham with truffle, Italian dry-cured ham, spicy sausage, tapenade
Cabécou cheese, Olivet Camembert, Bleu de Bresse, Saint-Nectaire



Scan-me to find the menu,
the list of allergens, and more details
on certain products!



Starters

CREAMY BURRATA <i>Burrata, heirloom tomatoes, homemade pesto, balsamic vinegar</i>	9€
PROVENÇAL VEGETABLE TARTARE, <i>Greek yogurt, sardines</i>	7.50€
DUO OF SALMON AND LOBSTER TARTARE <i>with citrus</i> <i>(3€ supplement in the menu)</i>	9€
OINON'S PIE, <i>goat cheese and figs on a bed of salad</i>	7.50€

Salads and Gourmet Snacks

SALADE CABÉCOU <i>Cabécou on focaccia, stracciatella, walnuts, honey, cherry tomatoes, homemade pesto, salad</i>	15€
FOCACCIA FAÇON CROQUE-CHEESY TRUFFE <i>Croque-monsieur with white ham and truffle, mozzarella/gruyere, homemade fries, salad</i>	14€
SALADE RIVE DROITE <i>Italian dry-cured ham, melon, cherry tomatoes, creamy burrata, avocado, honey vinaigrette, salad</i>	16€
AVOCADO TOAST <i>Focaccia, Boursin cheese, tomatoes, cucumbers, avocado, smoked salmon, homemade pesto, on a bed of salad</i>	16€
LOOOOOOOBSTER ROLLS WITH FINGERS !!! <i>(3€ supplement in the menu)</i> <i>Lobster bun topped with lobster meat, homemade tartar sauce, stracciatella, cherry tomatoes, homemade fries, salad</i>	19€

Meat and Fish

ENTRECÔTE 250 grs <i>(5€ supplement in the menu)</i> <i>Tartar sauce or Bleu de Bresse sauce, served with homemade fries and salad</i>	22€
COLD ROAST BEEF (SIRLOIN) <i>Homemade tartar sauce, served with homemade fries and salad</i>	16€
BURGER NOLITA <i>(double steak supplement €4)</i> <i>Burger bun from our baker, Angus beef steak, bacon, balsamic red onions, tomatoes, homemade tartar sauce, mozzarella, homemade fries, salad</i>	16€
FRENCH BEEF TARTARE WITH A KNIFE 180 grs <i>(3€ supplement in the menu)</i> <i>French condiments, homemade fries, salad</i>	18€
DUO OF SALMON AND LOBSTER TARTARE <i>with citrus 180 grs</i> <i>Homemade fries, salad (5€ supplement in the menu)</i>	21€
FARM CHICKEN ESCALOPE, NORMANDY SAUCE <i>Mushrooms, served with homemade fries</i>	16€
RAVIOLI STUFFED WITH MUSHROOMS, SEARED SCALLOPSS <i>Stracciatella, tomato butter (5€ supplement in the menu)</i>	21€
EGGPLANT PARMESAN <i>Salad</i>	15€

Topping supplement (3 €) : Homemade fries, roasted vegetables (eggplant, zucchini and mushrooms), salad.



LUNCH MENU

Valid on the entire card

Monday to Friday noon, except public holidays

Starter + Main Course
or Main course + Dessert

18€

Starter + Main Course + Dessert

21€

EVENING AND WEEKEND MENU

evenings and weekends, except public holidays

Starter + Main Course + Dessert

28€

Pizzas

4 FORMAGGI

Tomato sauce, Bresse blue cheese, mozzarella/gruyere, goat cheese, stracciatella

15€

CON CARNE

Tomato sauce, minced beef, egg, mozzarella/Gruyere cheese

15€

LA CHÈVRE

Crème fraîche, Cabécou cheese, honey, walnuts, arugula

15€

SANTA LUNA

Tomato sauce, spicy sausage, merguez, potato, egg, mozzarella

15€

SANTA MARIA

Tomato sauce, truffled ham chiffonade, mushrooms, mozzarella, creamy burrata

15€

SALMONE

Crème fraîche, smoked salmon, stracciatella, pesto, mozzarella

15€

Desserts

HOMEMADE CHOCOLATE MOUSSE *with its orangettes*

7.50€

HOMEMADE TIRAMISU *according to the boss's mood*

7.50€

PANNAVERDE *panna cotta with pistachio cream and pistachio pieces*

7.50€

BRIOCHE FAÇON PAIN PERDU (French toast brioche)

7.50€

Vanilla macadamia ice cream, chocolate and caramel sauce, whipped cream

STRAWBERRY SALAD WITH FRESH BASIL *and its whipped cream*

7.50€

GOURMET COFFEE OR TEA (4 mignardises)

9€

(2€ supplement in the menu)

GOURMET GLASS OF CHAMPAGNE *avec ses 4 mignardises*

14€

(5€ supplement in the menu)

Price including service





Room available for private hire upstairs

up to 50 people seated

Wines

Red Wines	12cl	75cl
LAMBRUSCO ROUGE	5€	22€
MENETOU-SALON / DEZAT rouge 2022	5€	29€
AOC CHINON 2020, Château de la Grille	6€	38€
NERO D'AVOLA, Terre di Zagara 2022	5€	22€
HAUTES CÔTES DE NUITS / Vieilles Vignes 2023	—	45€
AOC BEAUNE 1 ^{ER} CRU 2017, Maison Louis Jadot	—	69€

White Wines

IGP TOSCANA 2022, Borgobruno	5€	25€
MENETOU-SALON / DEZAT blanc 2022	5€	29€
AOC CHABLIS 1 ^{ER} CRU Beuroy, Domaine Damp	—	35€
CÔTEAUX DU LAYON	5€	27€

Rosés Wines

CHIARETTO DI BARDOLINO 2022, le Coline dei Filari	5€	25€
AOC CHINON 2022, Château de la Grille	5€	27€
CÔTES DE PROVENCE BIO / DOMAINES OTT (maison Louis Roederer)	6€	30€

Champagnes

CHAMPAGNE VINCENT MICHEL	75cl
CHAMPAGNE LOUIS ROEDERER	39€
	59€

Spirits and Digestives

Whiskies

Jack Daniels 4cl	7€
Monkey Shoulder 4cl	10€
Bellevoye 4cl	12€
The Balverie 12 ans 4cl	14€

Rhums

Bacardi Carta Oro 4cl	6,50€
Botran Solera 15 ans 4cl	10€
Santa Teresa 4cl	12€

Gin

Acmé 4cl	6,50€
Hendrick's 4cl	10€

Vodka

Absolut 4cl	6,50€
Belvedere 4cl	10€

Cognacs

Hennessy VS 4cl	6,50€
Delaitre XO 4cl	14€

Digestive

Poire d'Olivet / Delaitre eau de vie de mirabelle / Vieille prune de Souillac / Chartreuse / Grappa Cellini / Limoncello Cellini / Amaretto Perlino / Chambord / Get 27 ou 31 / Baileys	6,50€
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Cold drinks

SOFTS 5€

Fruit juices from the Pays de la Loire

Les Vergers de la Manse 25cl bio
Orange, pineapple, grapefruit, apple, pear,
tomato, strawberry

SODAS 4€

Coca-Cola, Coca-Cola cherry, Coca-Cola
zéro 33cl - Fuze Tea pêche 25cl, Fanta, Sprite,
Schweppes agrumes, Limonade 25cl
Hysope bio - Ginger Beer 25cl

WATER

PERRIER 33cl 4€

slice or syrup supplement 0,50€

VITTEL 50cl 4,50€ 1l 6,50€

SAN PELLEGRINO 50cl 4,50€ 1l 6,50€

Hot drinks

EXPRESSO 2€

DÉCAFÉINÉ 2€

DOUBLE EXPRESSO 4€

Café NOISETTE 2,50€

GRAND CRÈME 3,50€

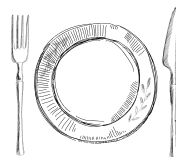
CAPUCCINO 4,50€

HOT CHOCOLATE 4,50€

IRISH COFFEE 7,50€

TEA & INFUSION KUSMI TEA 3€

(Ask for our box to discover the fragrances)



CHILDREN'S MENU

Water and Syrup

Ground Steak and Fries
or Ham and Cheese Pizza

Scoop of Vanilla
or Chocolate Ice Cream,
or Chocolate Mousse

12€ (under 12 years old)



Open 7 days a week for lunch and dinner*
(except Sunday evening in winter)

Monday to Thursday :
12h – 14h30 / 18h30 – 22h30

Fridays and Saturdays :
12h – 14h30 / 18h30 – 23h

Sundays :
12h – 14h30 / 18h30 – 23h



All our news
on social media