



LE RIVE DROITE
Restaurant - Bar

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12, rue des Halles - 45000 ORLÉANS
Tél.: 06 62 85 68 11



le-rive-droite.com





Beers

DRAFT BEERS	25cl	50cl	BOTTLED BEERS	LBF Loiret Brewery
PILS METEOR	4€	7€	LBF PALE ALE bio 33cl	6,50€
IPA METEOR	5€	9€	LBF AMBER bio 33cl	6,50€
WHITE OR FLAVOURED METEOR	4,50€	8€	LBF White bio 33cl	6,50€
PICON	5€	9€	DESPERADOS 33cl	6,50€
SHANDY	4€		KRIEK 25cl	6,50€
MONACO	4€		BROOKLYN <u>NON-ALCOHOLIC</u> 33cl	6,50€

Cocktails

SPRITZ AND COCKTAILS	9,50€	NON-ALCOHOLIC COCKTAILS	7€
Spritz: Aperol, Prosecco, sparkling water, orange		Virgin Mojito: Cucumber syrup, sparkling water, lime, fresh mint	
Sangria Spritz: Cointreau, cherry liqueur, Prosecco, red Lambrusco, orange		Virgin Strawberry Mojito: Strawberry mix, sparkling water, lime, fresh mint	
Limoncello Spritz: Prosecco, Limoncello, sparkling water, lemon		Virgin Passionata Mojito: Passion fruit mix, sparkling water, lime, fresh mint	
Mojito: Bacardi Carta Oro rum, brown sugar, lime, sparkling water, fresh mint		Virgin Colada: Pineapple juice, coconut cream, cane syrup	
Passion Mojito: Bacardi Carta Oro rum, brown sugar, passion fruit mix, lime, sparkling water, fresh mint		Virgin Bora Bora: Pineapple juice, passion fruit mix, strawberry mashed	
Strawberry Mojito: Bacardi Carta Oro rum, brown sugar, strawberry mix, lime, sparkling water, fresh mint			
Pina Colada: Bacardi Carta Oro rum, pineapple juice, coconut cream, cane syrup			



Aperitifs

KIR 12cl	4,50€	PORTO red 5cl	4,50€
KIR ROYAL 12 cl (peach cream, blackcurrant, blueberry, cherry)	9€	RICARD 2cl	4,50€
GLASS OF CHAMPAGNE 12cl	8,50€	SUZE 5cl	4,50€
LILLET white 12cl	4,50€	CAMPARI, MARTINI white or red 5cl	4,50€
		AMÉRICANO Homemade 6cl	7,50€

Appetizer boards

CHARCUTERIE BOARD <i>Coppa, truffle-flavoured cooked ham, Italian dry-cured ham, spicy sausage, tapenade</i>	15€
CHEESE BOARD <i>Cabécou, Camembert d'Olivet, Bleu de Bresse, Saint-Nectaire</i>	15€
MEAT AND CHEESE BOARD <i>Coppa, truffle white cooked ham, Italian dry-cured ham, spicy sausage, tapenade, Cabécou, Camembert d'Olivet, Bleu de Bresse, Saint-Nectaire</i>	21€



Scan me to see the menu, the allergen list and more details about some dishes!



Starters

CREAMY BURRATA	9€
<i>Burrata, Italian ham, homemade pesto, balsamic vinegar</i>	
PERFECT EGG – CHEF'S STYLE	9€
PROVENÇAL VEGETABLE TARTARE <i>Greek yogurt, sardines</i>	7.50€
BAKED CAMEMBERT <i>with honey</i>	9€
CARAMELIZED ONION TART <i>with goat cheese and figs on a bed of salad</i>	7.50€

Salads and gourmet snacks

CABÉCOU SALAD	15€
<i>Cabécou cheese on focaccia, stracciatella, walnuts, honey, cherry tomatoes, homemade pesto, salad</i>	
TRUFFLE "CROQUE-CHEESY" FOCACCIA	14€
<i>Croque-monsieur with truffle ham, mozzarella/Gruyère cheese, homemade chips, salad</i>	
"RIVE DROITE" SALAD <i>(3€ supplement with menu)</i>	18€
<i>Sautéed potatoes, duck gizzards, smoked duck breast, mushrooms, croutons, toasted focaccia slices, foie gras, mixed greens</i>	
AVOCADO TOAST	16€
<i>Focaccia, Boursin cheese, tomatoes, cucumbers, avocado, smoked salmon, homemade pesto, on a bed of salad</i>	
LOOOOOOOBSTER ROLLS WITH YOUR FINGERS!!! <i>(3€ supplement with menu)</i>	19€
<i>Lobster roll filled with lobster meat, homemade tartar sauce, stracciatella cheese, cherry tomatoes, homemade fries, salad</i>	

Meat and Fish

RIB-EYE STEAK 250 grs <i>(3€ supplement with menu)</i>	22€
<i>Tartar sauce or Bleu de Bresse cheese sauce, served with homemade fries and salad</i>	
FLANK STEAK WITH SHALLOTS 180 grs	18€
<i>Served with homemade fries or homemade gratin dauphinois and salad</i>	
NOLITA BURGER <i>(3€ supplement with menu)</i>	16€
<i>Baker's bun, Angus beef steak, bacon, balsamic caramelized red onions, tomatoes, homemade tartar sauce, mozzarella, homemade fries, salad</i>	
SALMON & LOBSTER MEAT TARTARE DUO <i>with citrus 180 grs</i>	21€
<i>Homemade fries, salad (3€ supplement with menu)</i>	
DUCK PARMENTIER <i>foie gras sauce, arugula</i>	18€
FREE-RANGE CHICKEN ESCALOPE WITH NORMANDY SAUCE <i>mushroom</i>	16€
<i>Served with homemade fries or homemade gratin dauphinois</i>	
RAVIOLI STUFFED WITH MUSHROOMS, SEARED SCALLOPS	21€
<i>Stracciatella, tomato butter (3€ supplement with menu)</i>	
EGGPLANT PARMESAN <i>Salad</i>	15€
HOMEMADE BOLOGNESE PASTA	15€
SALMON FILLET <i>crayfish sauce, homemade gratin dauphinois</i>	18€

Side dish supplement (3 €) : Homemade fries, eggplant Parmesan, salad or homemade gratin dauphinois.
Meat origin: France, Argentina or Ireland.



Valid on the entire menu except on public holidays

LUNCH MENU

	<u>week</u>	<u>week-end</u>
Starter + Main course	18€	22€
<u>or</u> Main course + Dessert		
Starter + Main course + Dessert	21€	28€

EVENING MENU

	<u>week & week-end</u>
Starter + Main course	22€
<u>or</u> Main course + Dessert	
Starter + Main course + Dessert	28€

Pizzas

4 FORMAGGI <i>Tomato sauce, Bresse blue cheese, mozzarella/Gruyère cheese, goat cheese, stracciatella</i>	15€
CON CARNE <i>Tomato sauce, ground beef, egg, mozzarella/Gruyère cheese</i>	15€
LA CHÈVRE <i>Fresh cream, Cabécou cheese, honey, walnuts, aragula</i>	15€
SANTA LUNA <i>Tomato sauce, spicy salami, merguez sausage, potato, egg, mozzarella</i>	15€
SANTA MARIA <i>Tomato sauce, sliced truffled cooked ham, mushrooms, mozzarella, creamy burrata</i>	15€
SALMONE <i>Fresh cream, smoked salmon, stracciatella, pesto, mozzarella</i>	15€

Desserts

HOMEMADE CHOCOLATE MOUSSE <i>with orange peel</i>	7.50€
HOMEMADE TIRAMISU <i>prepared according to the chef's mood</i>	7.50€
PANNAVERDE <i>pistachio cream panna cotta with crushed pistachios</i>	7.50€
BRIOCHE "FRENCH TOAST" STYLE <i>Vanilla macadamia ice cream, chocolate and caramel sauce, whipped cream</i>	7.50€
DUBAI CHOCOLATE <i>wih a Sicilian pistachio scoop (2€ supplement with menu)</i>	9.50€
ROASTED PINEAPPLE <i>with honey, pineapple sorbet, whipped cream</i>	7.50€
GOURMET COFFEE OR TEA (4 mini pastries) <i>(2€ supplement with menu)</i>	9€
GOURMET CHAMPAGNE GLASS <i>with 4 mini pastries</i> <i>(5€ supplement with menu)</i>	14€

Net prices in Euros. Service included.



Room available for private hire upstairs

up to 50 people seated

Wines

Red Wines	12cl	75cl
LAMBRUSCO	5€	22€
REUILLY Mabilot	5€	29€
AOC CHINON 2020, Château de la Grille	7€	41€
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€
FRENCH MALBEC Cahors	5€	22€
FILARI PRIMITIVO Dolce Naturale 2022 (sweet)	6,50€	35€

White Wines

IGP TOSCANA Borgobruno	5€	22€
QUINCY Bigonneau	6€	29€
AOC CHABLIS 1 ^{ER} CRU Beauroy, Domaine Damp	—	35€
CÔTEAUX DU LAYON	5€	27€

Rosés Wines

CHIARETTO DI BARDOLINO 2022, le Coline dei Filari	5€	22€
AOC CHINON 2022, Château de la Grille	5€	27€
M DE MINUTY	6€	32€

Champagnes

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

Spirits and Digestives

Whiskies

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

Rums

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€
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Digestive

Poire d'Olivet / Chartreuse / Limoncello / Cellini / Chambord / Amaretto Perlino / 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 zero 33cl - Fuze Tea peach 25cl, Fanta, Sprite, Schweppes citrus, Limonade 25cl	
Hysope bio - Ginger Beer 25cl	

WATER

PERRIER 33cl	4€
supplement slice or syrup	0,50€
VITTEL 50cl	4,50€
1l	6,50€
SAN PELLEGRINO 50cl	4,50€
1l	6,50€

Hot drinks

ESPRESSO	2€
DECAFFEINATED	2€
DOUBLE ESPRESSO	4€
MACCHIATO	2,50€
LATTE	3,50€
CAPPUCCINO	4,50€
HOT CHOCOLATE	4,50€
IRISH COFFEE	7,50€
TEA AND HERBAL TEA KUSMI TEA	3€

(Ask for our box to discover the fragrances)



KIDS MENU

Flavored syrup with water

Ground beef steak and fries
or Ham and cheese pizza

One scoop of vanilla or
chocolate ice cream,
or chocolate mousse

12€ (under 12 years old)



Open 6 days a week for lunch and dinner
(closed on Mondays)

Tuesday to Thursday:
12pm – 2.15pm / 6.30am – 10.30am

Fridays and Saturdays:
12pm – 2.15pm / 6.30am – 11am

Sundays:
12pm – 2.15pm / 6.30am – 10.30am



All our news
on social media