



LE RIVE DROITE
Restaurant - Bar

LE RIVE DROITE
12, rue des Halles - 45000 ORLÉANS
Tél. : 09 60 08 97 31



le-rive-droite.com

Beers

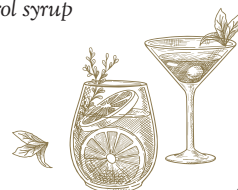
DRAUGHT BEER	25 cl	50 cl	BOTTLED BEER LBF, from the Loiret region	
METEOR PILS	4€	7,50€	LBF ORGANIC PALE ALE 33 cl	6,50€
METEOR IPA	5€	9,50€	LBF ORGANIC AMBER ALE 33 cl	6,50€
METEOR WHEAT BEER / FLAVOURED	4,50€	8,50€	LBF Organic Wheat Beer 33 cl	6,50€
PICON BEER	5€	9,50€	DESPERADOS 33 cl	6,50€
SHANDY	4€	7,50€	KRIEK 25 cl	6,50€
MONACO (beer, lemonade & grenadine)	4€	7,50€	BROOKLYN <u>ALCOHOL-FREE</u> 33 cl	6,50€

Les Cocktails

SPRITZ & COCKTAILS	9,50€	ALCOHOL-FREE COCKTAILS	7,50€
Spritz : Aperol, Prosecco, sparkling water, orange		Virgin Mojito : Cucumber syrup, sparkling water, lime, fresh min	
Sangria Spritz : Cointreau, sour-cherry liqueur, Prosecco, red Lambrusco, orange		Virgin Mojito Strawberry : Strawberry purée, sparkling water, lime, fresh mint	
Spritz Limoncello : Prosecco, Limoncello, sparkling water, lemon		Virgin Mojito Passionata : Passion-fruit purée, sparkling water, lime, fresh mint	
Mojito : Bacardi Carta Oro rum, brown sugar, lime, sparkling water, fresh mint		Virgin Colada : Pineapple juice, coconut cream, cane-sugar syrup	
Mojito Passionata : Bacardi Carta Oro rum, brown sugar, passion-fruit purée, lime, sparkling water, fresh mint		Virgin Bora Bora : Pineapple juice, passion-fruit purée, strawberry purée	
Mojito Strawberry : Bacardi Carta Oro rum, brown sugar, strawberry purée, lime, sparkling water, fresh mint		Virgin Apérol : Alcohol-free Aperol, Schweppes, orange slice, Aperol syrup	
Piña Colada : Bacardi Carta Oro rum, pineapple juice, coconut cream, cane-sugar syrup			

Aperitifs

KIR 12 cl	4,80€	PORTO red 5 cl	4,80€
KIR ROYAL 12 cl (peach cream, blackcurrant, blueberry, cherry)	9,50€	RICARD 2 cl	4,80€
GLASS OF CHAMPAGNE 12 cl	9€	SUZE 5 cl	4,80€
LILLET blanc 12 cl	5€	CAMPARI, MARTINI white or red 5 cl	4,80€
		AMERICANO home made 6 cl	7,50€



Sharing Boards

CHARCUTERIE BOARD	16€
Coppa, premium cooked ham, Italian cured ham, spicy salami, tapenade, olives and gherkins	
CHEESE BOARD	16€
Cabécou goat's cheese, Camembert d'Olivet, Bleu de Bresse and Saint-Nectaire	
MIXED BOARD	22€
Coppa, premium cooked ham, Italian cured ham, spicy salami, tapenade, Cabécou, Camembert d'Olivet, Bleu de Bresse, Saint-Nectaire, olives and gherkins.	



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allergen list and more details
on certain products!



Starters

CREAMY BURRATA	9€
<i>Burrata, Italian ham, homemade pesto, balsamic dressing and crushed pistachios</i>	
CHEF'S PERFECT EGG	7,50€
<i>Prepared according to the chef's inspiration</i>	
DEVILLED EGGS & SMOKED SALMON	8,50€
CREAMY PEA VELOUTÉ WITH GARLIC-SAUTEED PRAWNS	7,50€
CARAMELISED ONION TARTE TATIN	7,50€
<i>Cabécou goat's cheese, fig chutney and salad</i>	

Salads & Gourmet Snacks

CABÉCOU SALAD	16€
<i>Cabécou goat's cheese on focaccia, stracciatella, walnuts, honey, cherry tomatoes, homemade pesto and mixed salad</i>	
CÉSAR SALAD <i>chicken or salmon</i>	16€
<i>Salad leaves, cherry tomatoes, spiced breaded chicken or smoked salmon, croutons, parmesan shavings, poached egg and César dressing</i>	
CROQUE-MONSIEUR-STYLE FOCACCIA	16€
<i>Premium cooked ham, mozzarella and Gruyère, served with homemade fries and salad</i>	
LOOOOOOOBSTER ROLLS WITH YOUR HANDS !!! <i>(3€ supplement in the menu)</i>	21€
<i>Lobster-roll bun filled with lobster meat, homemade tartare sauce, stracciatella and cherry tomatoes, served with homemade fries and salad</i>	

Meats, Fish and Pasta

BEEF FILLET 230 g gorgonzola sauce <i>(9€ supplement in the menu)</i>	26€
<i>Homemade fries and salad</i>	
SIRLOIN FLAP STEAK 180 g	19€
<i>Homemade fries, salad and peppercorn sauce</i>	
NOLITA BURGER <i>(supplement double patty +€4)</i>	18€
<i>Bakery-made burger bun, Angus beef patty, bacon, balsamic-caramelised red onions, tomatoes, homemade tartare sauce and raclette cheese, served with homemade fries and salad</i>	
DUCK PARMENTIER	19€
<i>Slow-cooked duck topped with mashed potato, foie-gras sauce and rocket</i>	
FREE-RANGE CHICKEN ESCALOPE <i>Normandy-style sauce</i>	16€
<i>Creamy mushroom sauce, served with homemade fries and salad</i>	
HOMEMADE GRATINATED CANNELLONI	19€
<i>Minced beef and veal filling, tomato sauce, gruyère and parmesan</i>	
COD LOIN, RED-BUTTER SAUCE	19€
<i>Served with baby potatoes</i>	
MASHED BUTTERNUT SQUASH	16€
<i>Maple syrup, taleggio, crushed hazelnuts and rocket</i>	

Extra side (3€) :

homemade fries, salad, maple-and-Taleggio mashed butternut squash, or baby potatoes.

Meat origin: France, Argentina or Ireland.

Set Menus

All dishes on the à la carte menu can be included in the set menus, subject to the supplements shown.

LUNCH MENU

	<u>weekdays</u>	<u>weekend</u>
Starter + Main <u>or</u> Main + Dessert..	18€	22€
Starter + Main + Dessert.....	21€	28€

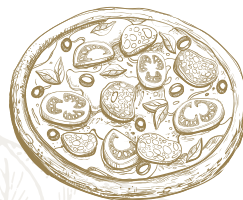
DINNER MENU

	<u>weekdays & weekend</u>
Starter + Main + Dessert.....	28€



Chef's Pizzas

QUATTRO FORMAGGI	16€
Tomato sauce, Bleu de Bresse, mozzarella/Gruyère, goat's cheese and stracciatella	
CON CARNE	16€
Tomato sauce, minced beef, egg and mozzarella	
CHÈVRE	16€
Cream base, Cabécou goat's cheese, honey, walnuts and rocket	
VÉNITIENNE	16€
Tomato sauce, spicy salami, merguez sausage, potato, egg and mozzarella	
RÉGINA	16€
Tomato sauce, premium cooked ham, mushrooms, mozzarella and creamy burrata	
SALMONE	16€
Boursin base, smoked salmon, stracciatella, pesto and mozzarella	
SUPER MARIO	18€
Tomato base, baby potatoes, onions, mushrooms, minced beef, premium cooked ham, egg and mozzarella	



Desserts

HOMEMADE CHOCOLATE MOUSSE	Served with chocolate-coated candied orange peel	8€
HOMEMADE TIRAMISU	Prepared according to the chef's inspiration	8€
PANNAVERDE	Panna cotta with pistachio cream and crushed pistachios	8€
FRENCH-TOAST-STYLE BRIOCHE	Vanilla-macadamia ice cream, chocolate and caramel sauces, whipped cream	8€
PISTACHIO CRÈME BRÛLÉE	With a Nutella centre	8€
APPLE CRUMBLE	Vanilla-macadamia ice cream	8€
GOURMET COFFEE OR TEA (4 mini desserts)		9.50€
(+2€ when chosen as part of a set menu)		
GOURMET GLASS OF CHAMPAGNE	with 4 mini desserts	14€
(+5€ when chosen as part of a set menu)		

Prices are net in euros. Service included.



Wines

Reds wines	12 cl	75 cl
NERO D'AVOLA, Terre di Zagara	5€	24€
LAMBRUSCO Sparkling	5€	22€
REUILLY	6€	29€
AOC CHINON, Château de la Grille	7€	41€
HAUTES CÔTES DE NUITS / Vieilles Vignes	—	45€
Wines wines		
AOC PINOT GRIGIO	5€	24€
QUINCY Bigonneau	6€	29€
COTEAUX DU LAYON	6€	29€
AOC CHABLIS 1 ^{er} CRU Beaulieu, Domaine Damp	—	39€
Rosés wines		
CHIARETTO DI BARDOLINO, Le Colline dei Filari	5€	22€
AOC CHINON, Château de la Grille	5€	27€
REUILLY ROSÉ	6€	29€
M DE MINUTY	6€	32€

Champagnes

	75 cl
CHAMPAGNE VEUVE PELLETIER	39€
CHAMPAGNE LOUIS ROEDERER	59€

Spirits and Digestives

Whiskies	
Jack Daniel's 4 cl	7€
Monkey Shoulder 4 cl	10€
Bellevoye 4 cl	12€
Rhums	
Bacardi Carta Oro 4 cl	6,50€
Santa Teresa 4 cl	12€
Gin	
Acmé 4 cl	6,50€
Hendrick's 4 cl	10€
Vodka	
Absolut 4 cl	6,50€
Belvedere 4 cl	10€
Cognacs	
Hennessy VS 4 cl	6,50€
Digestifs	
Poire d'Olivet / Chartreuse / Limoncello / Chambord / Amaretto Perlino / Get 27 ou 31 / Baileys Menthe verte poivrée de Biarritz	6,50€

Cold Drinks

SOFTS	5€
Organic Fruits juice from Pays de la Loire	
Les Vergers de la Manse 25 cl organic Orange, pineapple, grapefruit, apple, pear, tomato, strawberry or apricot	
SODAS	4.50€
Coca-Cola, Coca-Cola cherry, Coca-Cola zéro 33 cl - Fuzze Tea pêche 25 cl, Fanta, Sprite, Schweppes tonic ou agrumes, Limonade 25 cl, Hysope bio - Ginger Beer 25 cl	
EAUX	
PERRIER 33cl - tranche	4.50€
EVIAN 50 cl	4.50€ 1l 6.50€
SAN PELLEGRINO 50 cl	4.50€ 1l 6.50€

Hot Drinks

EXPRESSO	2,20€
DECAF'	2,20€
DOUBLE EXPRESSO	4,20€
ESPRESSO WITH A DASH OF MILK	2,80€
LARGE COFFEE WITH CREAM	4,50€
CAPPUCCINO	5€
HOT CHOCOLATE	5€
IRISH COFFEE	8€
THÉ ET INFUSION KUSMI TEA	3,50€
(Demandez notre coffret pour découvrir les parfums)	



CHILDREN'S MENU

12€ (under 12 years)

Beef burger patty with fries
or ham-and-cheese pizza

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

—
Flavoured syrup with water



Ouvert midi & soir
(fermé le dimanche et le lundi)

du mardi au jeudi :
12h – 14h15 / 19h – 22h30
les vendredis & samedis :
12h – 14h15 / 19h – 23h



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