

CAFÉ D'ORLÉANS

LUNCH FORMULA

MONDAY TO FRIDAY 11AM-3PM
Starter/Main Course or Main Course/
Dessert of The Day
On the board

16,50€

CHILDREN FORMULA

Minced beef, Crispy chicken or Ham
French Fries or pasta
Ice cream
Soda

13,50€

STARTERS

EGGS, CREAMY MAYONNAISE	7,00€
SEASONAL SOUP	8,00€
HOMEMADE TERRINE, GHERKINS, PICKLES	8,00€
SMALL THAI BEEF SALAD	9,00€
SARDINES, GINGER & SOYA MARINADE	11,00€
BURRATA TO SHARE, TOMATOES	17,00€

SALADS AND BOARDS

CHARCUTERIE BOARD	20,00€
Charcuterie from Maison Conquet	
CHEESE BOARD	20,00€
Cheeses from Maison Valette	
MIXT CHARCUTERIE AND CHEESE BOARD	21,00€
SALADS	
CESAR SALAD	18,50€
Crispy Chicken, Croûtons, Egg, Avocado, Parmigiano Reggiano, Romaine Lettuce, Caesar sauce.	
NORDIC SALAD	16,50€
Shrimps, Smoked Salmon, Avocado, Lettuce, Tomatoes, Lemon Vinaigrette.	
VEGAN QUINOA SALAD	17,50€
Quinoa, Carrots, Cucumber, Salad, Tomatoes, Sweet Pepper, Lemon Vinaigrette.	
EXOTIC POKE	17,50€
Basmati Rice, Roasted Pineapple, Soya Beans, Grated Carrots, Avocado, Marinated Salmon, Soya & Sesame Sauce.	

MAIN COURSES

VEGETARIAN PASTA, VEGETABLES	16,50€
NORMANDY-STYLE PASTA, CREAM, WHITE WINE, LARDONS, MUSHROOMS	18,50€

MEATS

CHICKEN PAILLARD WITH LEMON, HOMEMADE FRENCH FRIES	16,50€
BEEF TARTAR OF THE HOUSE, HOMEMADE FRENCH FRIES & LETTUCE	19,00€
SAUCISSE AU COUTEAU, ALIGOT DE LA MAISON CONQUET	19,50€
BUTCHER'S CUT, SIDE OF YOUR CHOICE	21,00€
RIBEYE, HOMEMADE BEARNAISE SAUCE, SAUTEED POTATOES	28,00€

TO SHARE

BEEF PRIME RIB FOR 2, HOMEMADE SAUCES OF YOUR CHOICE,
FRENCH FRIES, LETTUCE

75,00€

FISHES

FISH & FRENCH FRIES, HOME MADE TARTAR SAUCE, LETTUCE	16,50€
FISH OF THE MOMENT, BASMATI RICE, ROSEMARY SAUCE	19,50€

BURGERS

ORLEANS BURGER :	19,00€
Bun's, Beef, Honey Mustard Sauce, Goat Cheese, Mushrooms, Bacon, Tomatoes, Lettuce.	
CHICKEN BURGER :	18,50€
Bun's, Crispy Chicken, Curry Mayonnaise, Cheddar, Tomatoes, Lettuce.	
CHEESE BURGER : With bacon +1€	16,50€
Bun's, Beef, Cocktail Sauce, Cheddar, Tomatoes, Lettuce.	
VEGGIE BURGER :	17,00€
Bun's, Vegetarian Farçou, Honey Mustard Sauce, Tomatoes, Lettuce.	

SIDES

French Fries, Basmati Rice, Green Beans, Vegetable Stir fry, Aligot, Lettuce.	5,00€
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CHEESES & DESSERTS

CHEESES

PORTION	6,50€
SELECTION OF 3 CHEESES	13,00€
FROMAGE BLANC, HONEY OR FRUIT COULIS	6,00€

DESSERTS

CAFE GOURMAND, SELECTION OF MIGNARDISES	11,00€
TART OF THE DAY	7,50€
VANILLA CREME BRULEE	7,50€
CHOCOLATE LAVA CAKE, CREME ANGLAISE	8,50€
PAVLOVA TO SHARE, SEASONAL FRUITS	16,00€

ICE CREAMS & SORBETS

2 SCOOPS 6,00€ - 3 SCOOPS 8,00€	
Vanilla, Chocolate, Salted-Butter Caramel, Coffee, Lemon, Strawberry, Raspberry	

WINES LIST

	Glass 12cl	Pot 50cl	Bottle 75cl
WHITE WINES			
LANGUEDOC IGP			
PAYS D'OC, SAINT CLAIR SAUVIGNON	5,00€	15,50€	25,00€
PAYS D'OC, ORCHYS CHARDONNAY	5,50€	17,00€	28,00€
LOIRE AOP			
QUINCY, TERROIR DE PRESTIGE	6,50€	19,50€	32,00€
MENETOU SALON, DOMAINE DE LOYE			39,00€
BOURGOGNE AOP			
MÂCON VILLAGE, LES TREMBLAYS, DOMAINE BALANDRAS	7,50€	24,00€	36,00€
PETIT CHABLIS, DOMAINE GUEGUEN			47,00€
RÉGION BORDELAISE AOP			
MONBAZILLAC, VIEILLES VIGNES, CHÂTEAU BEAUTRAND	8,00€		39,00€
AVEYRON VDF			
SAUVIGNON BLANC, N°12/75, DOMAINE LAURENS	6,00€	18,50€	29,00€
ROSÉS WINES			
IGP PAYS D'OC, FAÏSSE DU LOUP, VALLAT	5,50€	17,00€	25,00€
IGP PAYS D'OC, OH LA LA C'EST BON	6,50€	19,50€	32,00€
AOP CÔTES DE PROVENCE, CHÂTEAU SAINTE-MARGUERITE	8,00€	26,00€	39,00€
RED WINES			
LANGUEDOC AOP			
SAINT-CHINIAN, LES SENTIERS DE BAGATELLE	6,00€	18,50€	29,00€
PIC SAINT-LOUP, SEUL AU MONDE, MAS DE VIASTRE			34,00€
RHÔNE/BEAUJOLAIS AOP			
CÔTES DU RHÔNE, LES 3 GARÇONS, PIERRE ROUGON	5,50€	18,00€	28,00€
BROUILLY, RÉSERVE DE BEAUVOISIE	7,00€	21,00€	34,00€
CROZES-HERMITAGE, CAVE DE TAIN, HÉRITIERS GAMBERT			39,00€
BOURGOGNE AOP			
CÔTE CHALONNAISE, MILLEBUIIS PINOT NOIR	8,50€	27,00€	43,00€
HAUTES-CÔTES DE BEAUNE, DOMAINE BERGER RIVE			52,00€
LOIRE AOP			
CHINON, LES LUTINIÈRES, J.M. RAFFAUT	6,50€	19,50€	32,00€
SAINTE-NICOLAS DE BOURGUEIL, FRÉDÉRIC MABILEAU, LES ROULLIÈRES			41,00€
BORDEAUX AOP			
GRAVES, CHÂTEAU POUYANE	6,50€	19,50€	32,00€
SAINTE-ÉMILION, L'ESPRIT DE CHÂTEAU, BELLE ASSISE			45,00€
PESSAC-LÉOGNAN, CHÂTEAU HAUT VIGNEAU			59,00€
AVEYRON AOP			
MARCILLAC, CUVÉE DE FLARS, DOMAINE LAURENS	7,50€	24,00€	36,00€

WINES & CHAMPAGNES

CHAMPAGNES

LOUIS HUOT, CARTE NOIRE, BRUT
RUINART BRUT

Glass	Bottle
11,00€	70,00€
13,00€	90,00€

SPARKLING WHITE WINE

PROSECCO, RICCADONNA

Glass	Bottle
8,00€	39,00€

LIQUEURS

CREAMS & LIQUEURS

GET 27	9,00€
MENTHE PASTILLE	9,00€
BAILEY'S	9,00€
LIMONCELLO	9,00€
GRAND MARNIER	9,00€
AMARETTO	9,00€
EAUX DE VIE (Poire Williams, Vieille Prune, Framboise Sauvage, Mirabelle)	11,00€
CHARTREUSE VERTE ou JAUNE	14,00€
LES NOCES ROYALES, Cognac & Poire Williams	9,00€

COGNACS, ARMAGNACS, CALVADOS

COGNAC VS	9,00€
COGNAC VSOP	11,00€
COGNAC, VSOP, HINE RARE THE ORIGINAL	13,00€
COGNAC, HORS D'ÂGE, MARTELL CORDON BLEU	25,00€
CALVADOS	9,00€
CALVADOS, CHÂTEAU DU BREUIL, FINE CALVADOS	11,00€
ARMAGNAC	9,00€
ARMAGNAC 25 ANS, HORS D'ÂGE, DOMAINE DE LA HAILLE	14,00€

MINERAL WATER

	50cl	Liter
VITTEL	6,00€	7,50€
PERRIER FINES BULLES	6,00€	7,50€
SAN PELLEGRINO	6,00€	7,50€

*Allergens's list is available at the bar.
Net prices, service included, in euros TTC.*