



IL MANIFESTO

Dear Friends of the Patio,

We have elaborated a menu of culinary delights for you using only the finest of ingredients.

Everything is prepared in house by our kitchen team, using only fresh produce delivered to us daily.

The whole team at The Patio Opéra wishes you an excellent moment in our company. We will remain on hand for you, throughout.

Andrea Assogna, Kitchen Chef & Valérie Saas-Lovichi, Owner

OUR PRODUCERS

Our wild fish are sourced from small-boat fishermen, and delivered whole depending on what the tide brings in. No freeze-thaw, the fish are cut up here by our kitchen team. Our Fish merchant : Marie-Luxe Mareyeur Breton.

All of our fruits and vegetables are organic or sourced from sustainable farming.

Our growers : Eric Roy (Le Jardin des Roys), Bruno Cayron (Le Cayre de Valjancelle), Maison Bellorr, Maison Biovor.

All of our meat is of French origin, (Maison Axuria, Ah la Vache!) and comes from breeders who respect the well being of their animals.

Our charcuterie is 100% artisanal and organic, made using the Nustrale race of pig for the Corsican AOP ham and charcuterie, (Stéphane Paquet, A Taravesa à Guitera cooperative); the Italian charcuteries have been selected by Maison Raffinati.

The fresh pasta, the focaccia and the bread are home made using selected flours.

(organic flour from the Chantemerle flour mill, Senatore Cappelli flour from the Maggio Mill).

Our ice-creams are made by Philippe Faur, an ice-cream artisan in Ariège.



SEASONAL MENU

Service from 12.00 to 2.45 P.M and from 7.30 to 11.00 P.M
Also available on our website: www.lepatio-opera.com

ANTIPASTI

- Roasted Monkfish from Brittany
fresh peas and crystallized plum condiment
18 €
- Green organic asparagus from Touraine, fried morels,
cottage cheese and lemon cream
16 €
- Chicken terrine from « Maison Culoiseau »,
delicious homemade juice & turnip pickles
14 €
- Our Organic Burrata from « Maison Ottanta »,
fennel cream, taggiasche olives & rocket
17 €

PASTA

- Our Pasta are accomplished by our kitchen brigade
from « Moulin de Brasseuil » flour, organic and not
refined
- Homemade spaghetti “cacio e pepe”
fresh broad beans and mint
25 €
- Lamb stew casarecce della Nonna
« Maison Axuria »
27 €
- Basil pesto Orrechiette, amberjack carpaccio
& citrus fruit zest
28 €

MAIN COURSES

- Daily fish and shellfish, from small boats or line fish.
Please refer to our nice chalk board with nightly
fishing return
- Coniglio in porchetta, white wine homemade juice &
roasted purple artichoke
29 €
- Nice seasonal vegetables selection cooked « à la
plancha » (Organic and vegetarian)
25 €
- « Blonde d'Aquitaine » beef tenderloin from « la
Maison Axuria », homemade juice, and real french fries
36 €

TO SHARE

- A 20-minute wait is necessary for sharing selection.
Side dish in the Choice
- « Blonde d'Aquitaine » beef rib aged for 21 days,
around 1.2 kg for 2/3 persons
95 €
- Real French fries
Fried spinach
Button mushroom
Additional side dish: 5€

DESSERT AND CHEESE

- Italian cheese assortment &
homemade fruits mustard
15 €
- Organic strawberries from Landes and from
« Maison Bellorr », strawberries juice,
fior di latte ice cream & lemon basil gel
12 €
- Sicilian Marsala sabayon
11 €
- Patio tiramisu
10 €

Natural ice cream
« Maison Philippe Faur »

3 scoops of your choice: 12 €

- Pure Arabica coffee, Fine sea salt toffee,
Black chocolate, Parisian vanilla,
Blood orange, lemon, pear