



## 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.

Matteo Renzi, Kitchen Chef & Valérie Saas-Lovich, 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](http://www.lepatio-opera.com)

## ANTIPASTI

Roasted scallops from « Port-en- Bessin »,  
caramelized cauliflower cream and sepia ink biscuit  
16 €

Homemade rabbit terrine, mashed watercress and  
our seasonal vegetables pickles  
15 €

Passata powder shortbread, Bufala ricotta cheese &  
roasted thyme flavoured carrots  
12 €

Our Organic Burrata from « Maison Ottanta », Sicily  
orange supreme and Kale chips  
17 €

## PASTA

Our Pasta are accomplished by our kitchen brigade  
from « Moulin de Brasseuil » flour, organic and not  
refined

Orecchiette with cime di rapa & Cetara anchovies  
23 €

Braised boar ragù Paccheri pasta  
25 €

Roasted pumpkin cream Sedanini pasta, melted  
Gorgonzola  
22 €

## MAIN COURSES

Daily fish and shellfish, from small boats or line fish.  
Please refer to our nice chalk board with nightly  
fishing return

Wild mallard magret and leg, cooked « à la plancha »,  
homemade poultry juice, roasted celeriac & seasonal  
mushrooms  
29 €

Nice seasonal vegetables selection cooked « à la  
plancha »  
(Organic & 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  
Sautéed mushrooms  
Sautéed broccoli with garlic and sweet pepper  
Additional side dish: 5€

## DESSERT AND CHEESE

Italian cheese assortment &  
homemade fruits mustard  
15 €

Chestnut mousse, pieces of pear, goat's milk ice  
cream from « Maison Philippe Faur », and chocolate  
sauce 70%  
10 €

Hazelnut cream & nocciolata from « Donna  
Francesca » mille feuille  
10 €

Patio tiramisu  
10 €

Natural ice cream  
« Maison Philippe Faur »

3 scoops of your choice: 12 €

Pure Arabica coffee, Piedmont hazelnut,  
Black chocolate, Madagascar Bourbon vanilla,  
lemon, sour cherry, fig, apricot