



## 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.

John Ross Valdovinos Droguett, 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](http://www.lepatio-opera.com)

## ANTIPASTI

Creamy Paris mushroom velouté, hazelnut  
« Cazette » flower and AOP ricotta  
8 €

Chef Adrien's pâté en croûte,  
pickled vegetables & mustard seeds  
17€

Perfect egg, seasonal spinach,  
grilled bread cream & parmesan crisp  
16€

Our organic AOP Burrata from the Puglia region,  
braised Florence eggplant & treviso rosa  
21 €

## PASTA

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

Saffron risotto with volcanic salt & parmesan cheese  
27 €

Casarecce with Ricotta & Amalfi lemon zest, sauteed  
spinach & parmesan cheese  
25€

Casarecce with slow-cooked duck ragù & kumquat  
25€

## MAIN COURSES

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

Slow- cooked lamb osso bucco from maison Axuria,  
borlotti beans & pesto  
32 €

Nice seasonal vegetables selection cooked « à la  
plancha » (Organic and vegetarian)  
27 €

« Blonde d'Aquitaine » beef tenderloin from « la  
Maison Axuria », homemade juice, and real french fries  
40 €

## 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 1.5 kg, (42oz) for 2,3 or 4 persons  
140 €

Real French fries  
Sauteed spinach leaves  
Sauteed mushrooms  
Seasonal salad

Additional side dish: 7€

## DESSERT AND CHEESE

Italian cheese assortment &  
homemade fruit mustard  
15 €

The Gourmet coffee/ tea & Philippe Urraca's (MOF)  
mignardises  
16€

Homemade big puff like profiterole,  
vanilla ice- cream & chocolate sauce  
13 €

Clementine coulis panna cotta  
14 €

Tiramisu  
12 €

Natural ice cream & sorbet  
« Maison Philippe Faur »

3 scoops of your choice: 12 €

Pure Arabica coffee, Fine sea salt toffee,  
Black chocolate, Parisian vanilla,  
Pear, apple, lemon