



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.

Ricardo Torrez Flores, 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

ANTIPASTI

Organic multicolored tomato salad
sourced directly from Oléron Sainte Marie,
Andalusion gaspacho, and light stracciatella cream
21

Cavaillon melon & « piel de sapo »,
24 month aged Parma ham
15

Our organic AOP Burrata from Puglia region,
seasonal peaches and crushed pistachios
21

Soft boiled egg, tomato coulis &
crispy parmesan shavings
16

PASTA

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

Saffron risotto & parmesan cheese
27

Homemade spaghetti with organic zucchini from our
market gardeners, ricotta & mint
25

Rigatoni with homemade calamari ragù & early
season tomato sauce
26

MAIN COURSES

Daily fish and seafood, from small boats or line fish.
See our daily specials board for the latest catch of the
night.

Impepata di cozze and garlic croutons
29

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

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

TO SHARE

A 20-minute wait is expected for sharing selections.
Side dishes of your choice

« Blonde d'Aquitaine » beef rib aged for 21 days,
around 1.6 kg, for 2,3,4 or 5 people
170

Real French fries cooked 3 ways
Sauteed spinach shoots
Sauteed mushrooms
Seasonal salad

Additional side dish: 7

DESSERT AND CHEESE

Assortment of Italian cheeses &
homemade seasonal fruit mustard
15

Gourmet coffee or tea &
Philippe Urraca's (MOF) mignardises
16

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

Panna cotta with seasonal fruits coulis
14

Tiramisu
12

Natural ice creams & sorbets
« Maison Philippe Faur »

3 scoops of your choice: 12

Pure Arabica coffee, Fine sea salt toffee,
Black chocolate

Pear, lemon, strawberry, blood orange