



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

Pan-seared 'Rouges de Brest' Scallops with AOP butter, Jerusalem artichokes purée & guanciale IGP Bedogni from Parma

28 €

Roasted mini leeks, sweet potato cream and watercress from Serge Barberon farm'

16€

Pan-seared Foie Gras, Bio pear confit, Betizac's chesnut and Homemade brioche

31€

Our Organic Burrata from Puglia, Organic butternut squash & from Cayre de Valjancelle farm'

21 €

PASTA

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

'Beurre Maitre d'hotel' Risotto with Cetara's anchovies, Osetra's caviar from Bellor's and Amalfi's lemon gel

42 €

Homemade spaghetti with Racan Pigeon stracotto and the delicious Chef's Jus

35€

Orecchietta with pumpkin from Bruno Cayron's farm and Guanciale Amatriciano IGP

25 €

MAIN COURSES

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

Pan-seared Duck breast, Chef's jus and caramelised seasonal vegetables

36 €

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 1.2 kg, (42oz)for 2/3 persons

110 €

Real French fries
Coloured fried chard
Sauteed mushrooms

Additional side dish: 6€

DESSERT AND CHEESE

Italian cheese assortment & homemade fruits mustard

15 €

Home made big puff like profiterole, vanilla ice- cream & chocolate sauce

13 €

Nonna Annamaria's Milk rice & quince coulis

13 €

Tiramisu

12 €

French Tea/Café Gourmand from Philippe Urraca's

16€

Natural ice cream
« Maison Philippe Faur »

3 scoops of your choice: 12 €

Pure Arabica coffee, Fine sea salt toffee,
Black chocolate, Parisian vanilla,
Lemon, Strawberry, White peach