



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.

Fabio Ferracane, 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

Creamy pumpkin velouté with crushed Cervione hazelnuts & Ardèche chestnuts

12 €

Warm leeks from Berrurier with vinaigrette sauce

8€

Homemade semi- cooked duck foie gras terrine from Les Landes & chutney

29€

Hare terrine with its condiment

16 €

PASTA

Our Pasta is handmade by our team using organic and unrefined flour from « Moulin de Brasseuil »

Casarecce with sauteed spinach shoots, amalfi lemon zest & parmesan AOP

25 €

Casarecce with creamy daube sauce and veal osso buco from Maison Axuria

26€

Risotto with seasonal mushrooms

27€

MAIN COURSES

Fish and shellfish of the day, from small boats or line-caught. Check our lovely chalkboard for the night's catch,

Tianù of lamb from the Basque country, slow-cooked with organic lingot beans from Fabien Legendre's farm

32 €

A beautiful assortment of seasonal vegetables cooked « à la plancha » (Organic & vegetarian)

27 €

« Blonde d'Aquitaine » beef tenderloin from « la Maison Axuria », homemade juice & 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

120 €

Real French fries
Pan-fried baby spinach
Sauteed mushrooms

Additional side dish: 6€

DESSERT AND CHEESE

Italian cheese assortment & homemade fruits mustard

15 €

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

16€

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

13 €

Panacotta with clementine coulis

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