



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.

Michele Di Bella, 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

Brittany sardine in portfolio and homemade Amalfi
lemon mayonnaise
20 €

Silician parmigana eggplant, candied
Tomatoes, basil & pine nuts
18€

Small rack of suckling lamb from « Maison Axuria »,
italian artichoke cream,
marinated broad beans & mint
22€

Our Organic AOP Burrata from Puglia region Organic
fennel salad, Sicilian orange and Cantabria anchovies
21 €

PASTA

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

Zucchini flower Risotto, AOP porc jowl and pecorino
25 €

Casarecce with fresh octopus simmered in a seasonal
candied tomatoes ragu, sicilian parsley pesto
27€

Homemade veggie lasagna, smoked scarmoza, basil
and fior di latte mozzarella from Puglia
25€

MAIN COURSES

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

Galician mussels Guazetto and its delicious juice
29 €

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
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 €

Gariguettes strawberries and basil sprouts panacotta
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