



## 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](http://www.lepatio-opera.com)

## ANTIPASTI

Semi- cooked « petit- bateau » mackerel,  
virgin sauce & organic rhubarb

24 €

Landes organic asparagus from « Maison Belle- du  
Marsan », gariguettes strawberries and Amalfi's lemon

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 cream, mint & dried taggiasche olives

21 €

## PASTA & RISOTTO

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

Galician mussels risotto & green curry

29 €

Spaghetti with melting suckling lamb ragù from  
« Maison Axuria », homemade juice

26€

Homemade veggie lasagna with spring and organic  
vegetables, fresh peas & Landes asparagus

27€

## MAIN COURSES

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

Rabbit confit with Meaux mustard, fresh pepper  
cream & seasonal fresh herbs sauce

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  
Sautéed 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