



The Patio Opéra has been recognised as a Quality Restaurant since 2014, by the Collège Culinaire de France.

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.

Matteo Renzi, 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.

ANTIPASTI TO SHARE

Fresh fried squid, home-made tartar sauce
25

Authentic Corsican & Italian AOP charcuterie
28

ANTIPASTI

Cream of organic Beluga lentils
& home-made cotechino
15

Seasonal organic asparagus, egg parfait &
Sainte-Maure goat's cheese espuma
13

Smoked scamorza, grilled yellow endives,
roasted hazelnuts & vino cotto
17

Pressed milk lamb shoulder, from Maison Axuria
&
an aromatic herb salad
16

Our organic burrata from maison Ottanta,
pistachio and Pouilles dried tomato pesto
19

PASTA & RISOTTO

All of our pasta is homemade by our kitchen team, using
organic, non-refined flours from the Chantemerle flour mill.

On request, all of our recipes can be made with gluten free
pasta

Casarecce with morels from Maison Bellorr
39

Sedanini Genovese & Barbary duck
25

Ricotta gnudi and chard
with homemade skimmed chicken stock
25

Treviso Orzotto, simmered in
"Mas Janeil" sulphite free wine & AOP
gorgonzola from Lombardy
26

DISHES

Fish and shellfish of the day, line-caught or from
small boats. **Check our daily blackboard** for
details of last night's catch.

A beautiful selection of grilled seasonal
vegetables (vegetarian & organic)
25

Veal liver cutlet in the pure Venetian traditional
style & Maison Bayard mashed potatoes
29

Blonde d'Aquitaine beef filet,
Real chipped potatoes
36

TO SHARE

Allow a 20' wait for the sharing selection. Choose
your own side dishes

Saddle of milk lamb from the Pyrenees (Maison
Axuria),
simply grilled & house jus
for 2 people 75€

Blonde d'Aquitaine prime rib

Matured for 21 days, 1.2 kg
for 2/3 people
95€

Rel chips cooked in 3 stages
Green salad

Fried Bayard potatoes, garlic and parsley
Pan-fried mushrooms
Extra contorno : 5 €

THE MARKET MENU (lunchtime) 25€

Antipasto della casa
The Chef's pasta
Ice-cream or café

DESERTS

A beautiful plate of fresh seasonal fruits
12

Crema bruciata infused with green tea
12

The Patio Tiramisù
10

Sbriciolata ricotta & chocolate
12

Gourmet coffee
12

Ice-creams and natural sorbets from Philippe FAUR

3 scoops of your choice 12

Pure arabica coffee, caramel with Guerande salt,
dark chocolate, Madagascar bourbon vanilla

lemon, mango, blackcurrant

A selection of Italian cheeses
& homemade fruit mustard
15

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organic, or sourced from sustainable
farming