



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

Laurent's farm organic parnship velouté,
espelette pepper

16 €

Fried sweetbread from « la Maison Axuria », organic
salsify & homemade veal juice

19 €

Port-en-Bessin fresh roasted scallops with AOP
butter, caramelized organic chicory & coral espuma

22 €

Our Organic Burrata from Puglia region, organic
pumpkin cream, thyme, rosemary and arugula

18 €

PASTA

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

Perigord black truffle risotto & Alexandre's farm
flowing and marinated egg yolk

35 €

Home made spaghetti with raw scampi tartar from Le
Guilvinec and its full- bodied bisque

39 €

Confit Racan Guinea fowl ragù, taggiasche olives &
Domaine de Taste blood orange fennel

26 €

MAIN COURSES

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

Tender pork belly from "Maison Montalet", oca of peru
puree, green cabbage, mustard sprouts & home made
pig juice

25 €

Nice seasonal vegetables selection cooked « à la
plancha » (Organic and vegetarian)

26 €

« Blonde d'Aquitaine » beef tenderloin from « la
Maison Axuria », homemade juice, and real french fries

38 €

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 for 2/3 persons

102 €

Real French fries
Coloured fried chard
Sautéed 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
with « Domaine de Taste » seasonal citrus fruits

13 €

Patio tiramisu

12 €

Natural ice cream
« Maison Philippe Faur »

3 scoops of your choice: 12 €

Pure Arabica coffee, Fine sea salt toffee,
Black chocolate, Parisian vanilla,
Blood orange, lemon, pear