



The Patio Opera has been recognized as a Quality Restaurant since 2014 by the Culinary College of France.

IL MANIFESTO

Dear friends of the Patio,

The menu we offer is exclusively crafted from exceptional ingredients to ensure your satisfaction.

All our preparations are made on-site by our kitchen team, using only raw products delivered daily.

The entire Patio Opera team wishes you an excellent time in our company and is at your complete disposal.

Andrea Assogna, Head Chef, & Valérie Saas-Lovichi, Owner

OUR PRODUCERS

The wild-caught fish comes from small boats, depending on the tide, and is delivered whole. No freezing, cut on-site by our brigade. Our fishmongers: Tom Saveur, Ostrenn.

All our fruits and vegetables are organic or grown in sustainable agriculture. Our producers: Bruno Cayron and Isé Crébelly (Le Cayre de Valjancelle), Maison Bellorr, Maison Biovor.

All our meats are of French origin (Maison Axuria, Ah la Vache!) and come from farmers who prioritize animal welfare.

Fresh pasta, focaccia, and bread are homemade using selected flours (organic flour from Moulin de Brasseuil, Senatore Cappelli flour from Moulin Maggio).

Our ice creams are produced by Philippe Faur, an artisan glacier in Ariège.



CARTE DE SAISON

The Patio Opéra is open from 12:00 PM to 2:45 PM and from 7:30 PM to 11:00 PM,
also available on our website : www.lepatio-opera.com

ANTIPASTI

- Pan-seared Brest red scallops with PDO butter,
organic sweet potato cream & Bedogni de
Parme IGP guanciale
€ 28
- Steamed organic cauliflower, roasted with PDO
butter & satay sauce with Espelette pepper
€ 16
- Montalet House lacquered honey millefleur pig
belly & cime di rapa from Puglia
€ 17
- Our organic AOP burrata from the Puglia region
& organic carrot cream & endives
€ 21

PASTA & RISOTTO

- Our pasta is made by our brigade, using flour
from Moulin de Brasseuil, organic and unrefined
- Gorgonzola DOP & Parmesan cream risotto,
seasonal candied fruit heart
€ 29
- Spaghetti with Alsatian wild boar ragù and its
red wine juice
€ 27
- Canederli with Trentino speck in buffalo milk
fondue
€ 26

MAIN COURSES

- Daily fish and shellfish, from small boats or lines.
[Check our beautiful slate](#) with the catch of the
night
- Tender venison haunch, Chef's jus & Maison
Bayard mashed potatoes with fresh truffle
Only available during the hunting season
€ 36
- Nice assortment of seasonal grilled vegetables
(vegetarian & organic)
€ 27
- Blonde d'Aquitaine beef fillet from Maison Axuria
& homemade jus, real fries
€ 40

TO SHARE

**A 20' wait is to be expected for the sharing
selection. Your choice of side dishes**

Blonde d'Aquitaine rib steak
Aged for 21 days, approximately 1.2 kg
for 2/3 people
€ 110

Real fries in 3 cookings
Sautéed colored Swiss chard
Sautéed mushrooms
Additional side dish : € 6

DESSERTS & CHEESES

- Assortment of Italian cheeses
& homemade fruit mustard
€ 15
- The gourmet coffee / tea & Philippe Urraca
(MOF) petits fours
€ 16
- Homemade profiterole choux, vanilla ice
cream & chocolate sauce
€ 13
- Organic candied pear, homemade Madagascar
vanilla whipped cream & salted caramel tuile
€ 14
- Patio Tiramisu
€ 12

Natural ice creams and sorbets from Philippe FAUR

3 scoops of your choice € 12

Pure arabica coffee, dark chocolate, Salted
caramel, Parisian vanilla
Pear, apple, lemon