



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.

Ricardo Torrez Flores, Kitchen Chef & Valérie Saas-Lovich, 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 7.00 to 11.00 P.M from Monday to Wednesday
and until 11,30 P,M from Thursday to Saturday
Also available on our website: www.lepatio-opera.com

STARTERS

- Mediterranean tuna tiradito, asazuke pickles
Ponzu sauce with agrumes
17
- Sea bass or yellowtail "nikkei" ceviche depending on
availability, ginger, coriander & shoyu
18
- Fresh marinated sardine with salt and lemon,
tomato, pickles red oignons & piparras
16
- Our organic AOP Burrata from Puglia, Goma sauce
and candied tomatoes
20
- Tomato salad, andalou gazpacho
15
- Vitello nikkei, clams escabeche style, tuna tartare
19

ARROCES

*Valencia round rice slowly cooked for hours in the
appropriate broth, to share of minimum 2 person*

- Arroz negro with calamary & gambas
28 per person
- Arroz paella of beef cheek from the axuria house
26 per person
- Arroz paella of vegetables and mushroom, romesco
sauce
24 per person

MAIN COURSES

Daily fish and seafood, from small boats or line fish.
See our daily specials board for the latest catch of the
night.

- Purple eggplant, macha sauce with soft mexicain
spices & ponzu
27
- « Blonde d'Aquitaine » beef fillet from « la Maison
Axuria », homemade juice, and real french fries
40
- Whole marinated Cokerel, amazonian spices
Vegetables from Bruno CARON
32

TO SHARE

*A 20-minute wait is expected for sharing selections.
Side dishes of your choice*

- « Blonde d'Aquitaine » beef rib aged for 21 days,
around 1.6 kg, for 2,3,4 or 5 people
170
- Flank steak from Axuria, pepper sauce and bearnaise
with yuzu
around 0.650 kg
65
- Whole sea bass for 2, glazed with miso red sauce
95
- Real French fries cooked 3 times
Green beans
Sautéed mushrooms
Seasonal salad
Padrones
Confit leeks

Additional side dish: 7

DESSERTS AND CHEESES

- Assortment of cheeses &
home made seasonal fruit mustard
15
- Gourmet coffee or tea &
Philippe Urraca's (MOF) mignardises
16
- Dark chocolate Barry 64% mousse
14
- Seasonal fresh fruits plate to share
18
- Coconut cheesecake, Pina Colada coulis
11
- Tiramisu
12

Natural ice creams & sorbets « Maison Philippe Faur »

3 scoops of your choice: 12

Pure Arabica coffee, Fine sea salt toffee or
Black chocolate

Pear, lemon, strawberry or blood orange