



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 7.30 to 11.00 P.M
Also available on our website: www.lepatio-opera.com

ANTIPASTI

Mediterranean tuna tiradito, mango leche de tigre & habanero

17

Sea bass or yellowtail "nikkei" ceviche depending on availability, ginger, coriander & shoyu

17

Beef carpaccio from Maison Axuria, confit vegetables, winter vinaigrette

18

Our organic AOP Burrata from Puglia, caramelized apple & pecan nuts

20

PASTA

Our Pasta are home made we use « Moulin de Brasseuil » flour is organic and not refined

Casarecce with chef's ragu

23

Paccheri with home made tomato sauce, guanciale & capers

23

ARROCES

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

Arroz paella meloso of whole squid & seafood

26 per person

Arroz paella of beef rib or rabbit from the axuria house

26 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.

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

27

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

40

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

Real French fries cooked 3 times

Sauteed spinach shoots

Sauteed mushrooms

Seasonal salad

Additional side dish: 7

DESSERT AND CHEESE

Assortment of Italian cheeses & home made seasonal fruit mustard

15

Gourmet coffee or tea &

Philippe Urraca's (MOF) mignardises

16

Homemade big pastry choux as profiterole, vanilla ice-cream & chocolate sauce

13

Seasonal fresh fruits plate

14

Black chocolate mousse Barry 64% & home made crumble

14

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