



Valentine's day 2018

Wednesday 14th of February

GASTRONOMIC MENU

65€

Rose royal cocktail

Gillardeau oyster
and passion fruit granité

Free range seabass carpaccio,
Brunoise of golden apple bio
and Amalfi lemon oil dressing

Home made Tagliolini with king prawns,
dill and pomegranate

Free range atlantic cod and its brandade
Puntarelle salad partenopea

70% chocolate mousse
and espelette pepper

**If you wish to add a pairing wine
to your dish**

35€

**3 different wine glasses
to compliment your dishes**

Pouilly fumé 2015

Paired with Oysters and seabass carpaccio

Pouilly fuissé 2015

Paired with Taglioni and free range Atlantic cod

Sauterne jeunes Pousses

Paired with Chocolate mousse

The dishes might change according to the weather



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Réservations 01 40 98 00 92 - contact@lepatio-opera.com - www.lepatio-opera.com