



Le père joseph

ROQUES FAMILY

JEMAÏA MARTY
RESTAURANT MANAGER

FABIEN BRIZEUX
HEAD CHEF

DISCOVER OUR OTHER RESTAURANT IN GENEVA (SWITZERLAND)



For all your private or corporate events:
evenements@leperejoseph.fr

LA CARTE

• Starters

Onion soup, Comté cheese, and olive powder	12€
Mushroom ravioli, broth	15€
Hummus and marinated cockles, Paimpol beans	13€
Gnocchi with beurre blanc and smoked herring	14€
Carpaccio of the day	13€
Seared foie gras, quince apples, and rich jus	17€
Tasting of 3 shared starters	22€

• Main courses

Pecorino arancini, fresh goat cheese cream, roasted squash	24€
Vegetable pie, reduced vegetable jus	24€
Fish tournedos, broccoli cream with lime, crab bisque	28€
Marbled chuck steak, sweet potato purée, and roasted parsnips	28€
Beef picanha, confit carrots and shallots	32€
Wild duck, baby spinach, corn, and sautéed offal	32€
Tartare of the day	26€

• Dishes to share

Confit pork rack from Île-de-France, teriyaki sauce	55€
Ribeye steak, tartar sauce	85€
Angus beef short ribs (IGP Scotland)	85€
Sea bass in crust, samphire vierge sauce	65€

Shared dishes are served with 2 side choices: baby potatoes, roasted vegetables, or mixed greens.

• For children

Chicken supreme or fish of the day with fries, one scoop of ice cream, and a choice of Monin syrup	19€
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- **Cheese** - Selection of 3 cheeses from MOF (Best Craftsmen of France) 14€

• Desserts

Warm chocolate mousse, cacao crumble, vanilla ice cream	13€
Père Joseph waffle, hazelnut chocolate	13€
Cheesecake with seasonal fruits	13€
Rice pudding with caramel, vanilla, and tonka	13€
Apple-quince tarte tatin, vanilla-tonka ice cream	13€
Gourmet coffee	13€
Rum baba to share	24€
Ice cream: coffee, chocolate, lemon, strawberry, raspberry, vanilla	3€
<i>« Ma très bonne glace 100 % artisanale »</i>	

TO SHARE

Available from 12:00 PM to 11:00 PM

Père Joseph croque-monsieur	15€
Whole roasted camembert	16€
Beef tartare of the day	26€
Beef carpaccio, mixed greens	18€
Gourmet coffee	12€
Ice cream: coffee, chocolate, lemon, strawberry, raspberry, vanilla	3€
<i>« Ma très bonne glace 100 % artisanale »</i>	

• Boards

Cheese platter (Mimolette, Comté, Saint-Nectaire, fresh goat cheese)	24€
Basque charcuterie platter (Lomo, Chorizo, pressed duck, smoked sirloin, cured ham)	26€
Mixed platter	22€
Crudités platter (cucumber, carrot, crushed tomatoes, hummus, cheese cream)	19€
Seafood platter (sardines and tarama, seaweed butter)	26€

MENU OF PERE JOSEPH

Available every day for lunch or dinner

Starter, main course, and dessert

39€

• Starters

French Onion Soup with Comté and Olive Powder

Hummus and Marinated Cockles with Paimpol Coco Beans

Carpaccio of the Day

• Plats

Pecorino Arancini, fresh goat cheese cream, roasted squash

Fish tournedos, broccoli cream with lime, crab bisque

Marbled chuck steak, sweet potato purée, and roasted parsnips

Tartare of the day

• Desserts

Père Joseph waffle, hazelnut chocolate

Cheesecake with seasonal fruits

Rice pudding with caramel, vanilla, and tonka

**All our dishes are prepared on-site using fresh ingredients by
our chef Fabien Brizeux and his team.**

**Our suppliers: Boucherie Metzger, Reynaud, Les Halles
Trottemant...**

**The list of allergens is available upon request.
Prices are in euros, including taxes and service.**

OUR PACKAGES AND OFFERS

8:30 AM – 11:30 AM

• For Breakfast

Express: toast and pastry, hot drink	9€
Full: toast and pastry, hot drink, yogurt with granola and jam, fresh juice, and omelet of your choice	19€

12:00 PM – 2:30 PM

• For Lunch (excluding weekends and public holidays)

Starter of the day + main course of the day OR main course of the day + dessert of the day	25€
Starter of the day + main course of the day + dessert of the day	30€

5:00 PM – 7:00 PM

• Happy Hour (excluding weekends and public holidays)

Classic cocktails or Aperol Spritz	10€
Draft beer 50cl	7€
Glass of Chardonnay or rosé of the moment	5€
Mocktails	6€

6:45 PM – 10:45 PM

• For the Theater

Upon presentation of your ticket for the day	
Père Joseph's Menu and a glass of wine paired with the meal	35€