



# 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](mailto:evenements@leperejoseph.fr)

# LA CARTE

## • Starters

Green Meat radish carpaccio and feta croquettes	13€
Seasonal velouté	12€
Mushroom ravioli	15€
4 Fines de Claire n°3 oysters, cucumber, and verjuice	13€
Gravlax salmon, radish, fresh goat cheese cream with horseradish	14€
Pressed veal with baby vegetables, lemon dressing, and pickles	14€
Pan-seared foie gras, quince apples, and rich jus	19€
Tasting of 3 starters, at the chef's discretion	22€

## • Main courses

Grilled white asparagus, smoked leek, beurre blanc, and sesame-chive dressing	28€
Milanese-style veal chop, mashed roasted garlic potatoes	29€
Tamarind-glazed fish, celery risotto, and grilled zucchini	28€
Today's tartare or carpaccio, mixed greens, and baby potatoes	26€
Marbled beef chuck, roasted eggplants and potatoes, tahini, and poultry jus	28€
Seven-hour braised lamb, sweet potato purée, and roasted carrots	29€
Today's special on the blackboard	

## • Dishes to share

Crusted sea bass, beurre blanc	65€
Slow-cooked Francilien pork rack, spiced ketchup	55€
Braised Scottish Angus IGP short ribs (5-hour cooking time)	85€
30-day dry-aged prime rib, tartar sauce	89€

*Fish and meats to share are served with 2 sides of your choice: Baby Potatoes, Roasted Vegetables, or Mixed Greens*

## • For children

Chicken supreme or fish, French fries, 1 scoop of ice cream, and Monin syrup	19€
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- **Cheese** - Selection of 3 cheeses from MOF (Best Craftsmen of France) 14€

- **Desserts**

- Praline chocolate mousse, cocoa crumble, vanilla ice cream 14€
- "Madeleine de Proust", rosemary, and candied lemon 6€
- Buckwheat profiteroles, vanilla ice cream, and chocolate sauce 13€
- Rice pudding, salted butter caramel, and pecan nuts 13€
- Diced strawberries with fresh herbs, strawberry sorbet, and meringue 13€
- French toast brioche, praline, candied rhubarb, cheesecake ice cream
- Gourmet coffee (Café gourmand) 14€
- Brie and hazelnut mille-feuille 14€
- Ice creams: coffee, chocolate, vanilla, lemon, strawberry, raspberry, pear 3€
- « Ma très bonne glace 100 % artisanale »*

## AT ANY TIME

Available from 12:00 PM to 11:00 PM

- Père Joseph's Croque-Monsieur 15€
- Truffle Croque 15€
- Whole baked Camembert 16€
- Today's tartare or carpaccio, mixed greens, and baby potatoes 26€
- Gourmet coffee (Café gourmand) 12€
- "Madeleine de Proust", rosemary, and candied lemon 6€
- Ice creams: coffee, chocolate, vanilla, lemon, strawberry, raspberry, pear 3€
- « Ma très bonne glace 100 % artisanale »*

- **Sharing boards**

- Cheese board 24€
- Basque charcuterie board 26€
- Mixed board 26€
- Vegetable crudités platter 19€
- Seafood platter 26€

# MENU OF PERE JOSEPH

Available every day for lunch or dinner

## **Starter, main course, and dessert**

**39€**

### • **Starters**

Seasonal velouté

Green Meat radish carpaccio and feta croquettes

Gravlax salmon, radish, fresh goat cheese cream with horseradish

Pressed veal with baby vegetables, lemon dressing, and pickles

### • **Main courses**

Grilled white asparagus, smoked leek, beurre blanc, and sesame-chive dressing

Tamarind-glazed fish, celery risotto, and grilled zucchini

Today's tartare or carpaccio, mixed greens, and baby potatoes

Marbled beef chuck, roasted eggplants and potatoes, tahini, and poultry jus

### • **Desserts**

"Madeleine de Proust", rosemary, and candied lemon

Buckwheat profiteroles, vanilla ice cream, and chocolate sauce

Rice pudding, salted butter caramel, and pecan nuts

Brie and hazelnut mille-feuille

All our dishes are freshly prepared on-site by our chef Fabien Brizeux and his team.

Our suppliers: Metzger, Reynaud, Atypique Légumes Français...

A list of allergens is available upon request.

Prices in euros, including taxes and service.

# OUR PACKAGES AND OFFERS

## 8:30 AM – 11:30 AM

### • For Breakfast

Express: Toasts and Mini Pastries, Hot Beverage	12€
Complete: Toasts and Mini Pastries, Hot Beverage, Yogurt with Granola and Jam, Fresh Juice, and Scrambled Eggs	18€

## 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	26€
Starter of the day + main course of the day + dessert of the day	31€

## 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 AOC TPMG Wine (White, Red, or Rosé) – 1dl	5€
Mocktails	6€

## 6:45 PM – 10:45 PM

### • For the Theater

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