



Le père joseph

ROQUES FAMILY

JEMAÏA MARTY

RESTAURANT MANAGER

FABIEN BRIZEUX

CHEF

**DISCOVER OUR ADDRESS IN GENEVA : LE FLORIS
RESTAURANTS OF GROUPE FRANCO EUROPEAN**

Restaurant
Bar
Lounge
Terrasse
Lac
**LE
FLORIS**

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

MENU DU PERE JOSEPH

Every day, for lunch or dinner

Starter, main course and dessert

36€

• Starters

Stuffed cabbage with pumpkin and mushrooms

Smoked leek vinaigrette, oyster tartare and sea-scented cream

Salmon gravlax, radish, horseradish cream

Pressed veal terrine with chimichurri and watercress coulis

• Main courses

Grilled eggplant, eggplant caviar, diced tomatoes, feta cheese

Pan-fried fish, roasted cabbage, beurre blanc and shellfish cream sauce

Short rib with parsley, braised carrots and rich poultry jus

The chef's stew

• Dessert

Chocolate and caramel cake

Kiwi tartare with fresh herbs, sorbet and meringue

Rice pudding, salted caramel and pecans

Proust madeleine, blueberry and lemon thyme

TRUST THE CHEF MENU

69€

The chef and his team offer you a blind menu. Served in 6 courses, this menu is available for all guests.

Last orders at 1:30 pm for lunch and 9:00 pm for dinner.

LA CARTE

• Starters

Stuffed cabbage, pumpkin, mushrooms	12€
Pressed veal, chimichurri sauce, watercress coulis	13€
Salmon gravlax, radish, horseradish cream	14€
Poultry ravioli, shellfish sauce and katsuobushi flakes	16€
Smoked leek vinaigrette, oyster tartare and sea-scented cream	13€
Langoustine tartare, stracciatella and arugula	17€
Pan-fried duck liver, apple-pear chutney and rich jus	19€
Tasting of 3 starters, at the chef's discretion	21€
Tasting of 3 signature starters	28€

• Main courses

Grilled eggplant, eggplant caviar, diced tomatoes, feta cheese	22€
Pan-fried fish, roasted cabbage, browned butter and shellfish cream	24€
Père Joseph bouillabaisse	28€
Whole sole meunière (approx. 300–400 g)	35€
Short rib with parsley, braised carrots and rich jus	26€
Wild duck, beetroot purée, grilled parsnips and corn	28€
Chef's tartare of the day, salad and potatoes	24€
Beef carpaccio with pecorino, capers, salad and potatoes	21€
The chef's stews	22€

Iconic dishes revisited throughout the seasons. Between blanquette, bourguignon or pot-au-feu, each plate celebrates the art of time and the taste of French bourgeois recipes.

• Dishes to share or not

Fine cuts of meat to share, carefully sourced and cooked over the Josper — a charcoal oven that sears the meat at high temperature while preserving tenderness and flavour. Served with two side dishes of your choice: baby potatoes, roasted vegetables, mashed potatoes or mesclun.

Duroc pork ribs with spicy ketchup	55€
Josper-smoked Angus beef brisket	68€
30-day dry-aged rib of beef with béarnaise sauce	78€

• For children

Chicken or fish, fries, 1 scoop of ice cream and syrup	19€
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• Fromages

Brillat-savarin cheese with truffle	13€
Selection of 3 M.O.F. cheeses	14€

• Desserts

Caramel and chocolate cake	14€
Kiwi brunoise with fresh herbs, sorbet and meringue	12€
<i>Proust</i> madeleine, blueberry and lemon thyme	6€
Buckwheat profiterole, vanilla ice cream and chocolate sauce	12€
Rice pudding, salted caramel and pecans	11€
Gourmet coffee or tea	14€
Scoop of ice cream: coffee, chocolate, vanilla	3€
Sorbets: lemon, strawberry, raspberry, pear, mango, passion fruit	

AT ANY TIME

from 12:00 pm to 11:00 pm

Père Joseph croque-monsieur	15€
Melanosporum truffle croque-monsieur	15€
Whole baked Camembert, potatoes and salad	18€
Chef's tartare of the day, salad and potatoes	24€
Beef carpaccio with pecorino, capers, salad and potatoes	21€
Gourmet coffee or tea	14€
<i>Proust</i> madeleine, blueberry and lemon thyme	6€
<i>Scoop of ice cream: coffee, chocolate, vanilla</i>	3€
<i>Sorbets: lemon, strawberry, raspberry, pear, mango, passion fruit</i>	

• Boards

Selection of M.O.F. cheeses	24€
Basque charcuterie board	26€
Mixed board	26€
Raw vegetables platter and tapenade	19€
Seafood board	26€

OUR FORMULA AND OFFERS

8:30 am – 11:30 am

• For breakfast

Express: toast and mini pastries, hot drink	12€
Complete: toast and mini pastries, hot drink, fresh juice, cottage cheese, granola and jam, scrambled eggs	18€

12:00 pm – 2:30 pm

• For lunch (excluding weekends and public holidays)

Dish of the day	18€
Starter of the day + main of the day or main of the day + dessert of the day	24€
Starter of the day + main course of the day + dessert of the day	28€

5:00 pm – 7:00 pm

• Happy hour (excluding weekends and public holidays)

Classic cocktails ou spritz Aperol	10€
Draft beer (5 dl)	7€
Glass of wine AOC TPMG white, red or rosé (1 dl)	5€
Mocktails (cocktails without alcohol)	6€

6:45 pm – 10:45 pm

• For the Theater

Père Joseph Menu and a glass of wine pairing	35€
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Upon presentation of the day's ticket

All our dishes are prepared on site using fresh produce by our chef, Fabien Brizeux, and his team.
Our suppliers: Metzger, Reynaud, Atypique, Ma Très Bonne Glace – 100% artisanal.
The list of allergens is available upon request.
Prices are in euros, service included.