



Le père joseph

ROQUES FAMILY

Traditional French cuisine and flame-grilled cooking

JEMAÏA MARTY

RESTAURANT DIRECTOR

FABIEN BRIZEUX

HEAD CHEF

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

THE PÈRE JOSEPH SET MENU

Every day, for lunch or dinner

Starter, main and dessert

36€

• Starters

Egg of the moment

Button mushroom tartlet, stracciatella and walnuts

Eure trout gravlax, smoked leeks, garlic-almond cream

Crispy black pudding terrine, *red mole*, confit apple

Picanha of flame-grilled beef, beetroot cream with almonds and peanuts, smoked pear [JOSPER](#)

• Mains

Globe artichoke and braised chestnuts, smoked cream and *ponzu* [JOSPER](#)

Catch of the day in a bread crust, Paimpol beans in seaweed butter, New Zealand spinach (+3€) [JOSPER](#)

Wild duck fillet from the grill, pumpkin and autumn vegetables, meat jus [JOSPER](#)

Beef carpaccio with pecorino, capers, mesclun, baby potatoes

Butcher's cut from the Josper, mashed potato and potato mille-feuille, chicken jus (+3€) [JOSPER](#)

• Desserts

Chocolate-caramel entremets

Pecan French toast, confit banana, Saint-Malo yoghurt ice cream [JOSPER](#)

Traditional rice pudding, milk cream, puffed cereals

Mont-blanc, chestnut cream, meringue, chantilly

Fruit of the moment – fresh fruit prepared with the seasons

BLIND TASTING MENU

69€

Let The Père Joseph choose for you.

Served in 6 courses, offered for the whole table.

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

[JOSPER](#) – The house signature: dishes flame-seared in our charcoal oven

* Dishes and sections marked with an asterisk are excluded from promotional offers and discounts

À LA CARTE

• Small plates*

Fines de Claire n°3 oysters, 3/6/12, verjus and cucumber	9€/18€/36€
Tarama of smoked cod roe	10€
Fried small fish, tartare sauce	15€
Père Joseph terrine, pickles, caramelised onions	13€
The Père Joseph croque-monsieur	16€
Whole roasted camembert, baby potatoes, mesclun JOSPER	18€

• Starters

Egg of the moment	12€
Button mushroom tartlet, stracciatella and walnuts	13€
Eure trout gravlax, smoked leeks, garlic-almond cream	14€
Langoustines and razor clams grilled on the Josper, green peppercorn sauce JOSPER	19€
Crispy black pudding terrine, <i>red mole</i> , confit apple	14€
<i>Picanha</i> of beef, flame-grilled, beetroot cream with almonds and peanuts, smoked pear JOSPER	14€
Duck foie gras grilled on the Josper, pear chutney, rich jus JOSPER	19€
Tasting of 3 starters, at the chef's discretion*	21€
Prestige tasting of 3 starters*	30€

• Mains

Globe artichoke and braised chestnuts, smoked cream, <i>ponzu</i> JOSPER	23€
Catch of the day in a bread crust, Paimpol beans in seaweed butter, New Zealand spinach JOSPER	24€
Père Joseph bouillabaisse, shellfish, melting potatoes, toast and smoked chilli aioli JOSPER	29€
Sole meunière, mashed potato, lemon butter*	39€
Beef carpaccio with pecorino, capers, mesclun, baby potatoes	19€
Beef tartare of the moment, mesclun, baby potatoes	24€
Butcher's cut from the Josper, mashed potato and potato mille-feuille, chicken jus JOSPER	26€
Wild duck fillet grilled, autumn vegetables, meat jus JOSPER	23€
7-hour lamb, crispy, potato cream, grilled vegetables, lamb jus	26€

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• Our fine cuts to share*

At Le Père Joseph, the flame is called Jospér.

Bavette steak, Aberdeen PGI Scotland, peppercorn sauce [JOSPER](#) 60€

Prime rib of beef with our three sauces: tartare, peppercorn and meat jus [JOSPER](#) 78€

Whole sea bass grilled on the Jospér [JOSPER](#) To order

Cuts of meat and fish to share are served with 2 sides of your choice: baby potatoes, roasted vegetables, mashed potato, mesclun

• For children

Chicken thigh or fish, baby potatoes, 1 scoop of ice cream and Monin syrup (grenadine, mint, strawberry, lemon, peach) 19€

• Cheeses

Plate of 3 AOP cheeses, pear chutney, mesclun 15€

• Desserts

Traditional rice pudding, milk cream, puffed cereals 11€

Chocolate-caramel mousse, cocoa crumble, almond ice cream, hazelnut praline 13€

Pecan French toast, confit banana, yoghurt ice cream Saint-Malo [JOSPER](#) 13€

Buckwheat profiterole, vanilla ice cream, chocolate sauce 13€

Mont-blanc, chestnut cream, meringue, chantilly 13€

Fruit of the moment – fresh fruit prepared with the seasons 13€

Coffee or tea gourmand or sparkling gourmand 14€/15€/16€

Ice creams/per scoop: coffee, chocolate, vanilla, pistachio, Saint-Malo yoghurt. Sorbet/scoop: lemon, strawberry, raspberry, mango, passion fruit 3,5€

Our spiked ice cream cups : 13€

- Coffee and Baileys
- Chocolate and Starlino
- Lemon and vodka, "Le Colonel"
- Raspberry and Soho

ALL DAY

Good things don't wait.

From 8:30am to 11:00pm

• Small plates*

Fines de Claire n°3 oysters, 3/6/12, verjus and cucumber	9€/18€/36€
Tarama of smoked cod roe	10€
Fried small fish, tartare sauce	15€
Père Joseph terrine, pickles, caramelised onions	13€
The Père Joseph croque-monsieur	16€
Whole roasted camembert, baby potatoes, mesclun JOSPER	18€

• Sharing boards*

Crudités board and seasonal vegetable dip	19€
Cheese board	26€
Charcuterie board	26€
Mixed board	26€

• Mains

Beef tartare of the moment, mesclun, baby potatoes	24€
Beef carpaccio with pecorino, capers, mesclun, baby potatoes	19€

• Desserts

Traditional rice pudding, milk cream, puffed cereals	11€
Chocolate-caramel mousse, cocoa crumble, almond ice cream, hazelnut praline	13€
Pecan French toast, confit banana, yoghurt ice cream Saint-Malo JOSPER	13€
Buckwheat profiterole, vanilla ice cream, chocolate sauce	13€
Mont-blanc, chestnut cream, meringue, chantilly	13€
Fruit of the moment – fresh fruit prepared with the seasons	13€
Coffee or tea gourmand or sparkling gourmand	14€/15€/16€
Ice creams/per scoop: coffee, chocolate, vanilla, pistachio, Saint-Malo yoghurt. Sorbet/scoop: lemon, strawberry, raspberry, mango, passion fruit	3,5€
Our spiked ice cream cups :	13€
- Coffee and Baileys	
- Chocolate and Starlino	
- Lemon and vodka, "Le Colonel"	
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PÈRE JOSEPH BRUNCH SET MENU*

Every Sunday from 11:30am to 2:00pm

(Last orders: 1:45pm)

Served in the Alcôve and the Salle des Nuages

36€

- **Malmaison sweets**

Toast, pastries and golden madeleines

Butter, jam

Diced fresh seasonal fruit

Fromage blanc, crunchy granola, honey

- **Eggs (your choice)**

Scrambled eggs, bacon and mesclun

Egg benedict, wilted spinach, buckwheat blinis, hollandaise sauce

- **From the Jospier fire (unlimited)**

Skewers of chicken, barbecue sauce [JOSPER](#)

Sides :

- Oven-roasted potato, herb cream
- Grain salad, feta, cucumber

- **Drinks included**

1 freshly squeezed orange juice

1 hot drink of your choice

+ 1 glass of sparkling Gamay Turbulent VDF Domaine Sérol (5€ supplement)

OUR SET MENUS & OFFERS

8:30am – 11:30am

• Breakfast

Express: toast and mini pastries, hot drink 12€

Full: toast and mini pastries, hot drink, fromage blanc, granola and jam, fresh juice and scrambled eggs 18€

12:00pm – 2:30pm

• Lunch (excl. weekends and public holidays)

Pish of the day 18€

Starter + main of the day, or main + dessert of the day 24€

Starter + main + dessert of the day 28€

5:00pm – 7:00pm

• Happy hour (excl. weekends and public holidays) 5€

Aperol Spritz (150ml)

Draft beer (500ml)

Glass of white, red or rosé wine (120ml)

Non-alcoholic Spritz (150ml)

6:45pm – 10:45pm

• Theatre offer

Père Joseph set menu and a paired glass of wine 35€

On presentation of the day's ticket

All our dishes are prepared on-site from fresh produce by our chef and his team.

Nos fournisseurs : Metzger, Reynaud, Atypique, Terre Azur...

Prices in euros, taxes and service included.

Allergen information available on request.

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