RESTAURANT
BAR
LOUNGE

Le père joseph

THE ROQUES FAMILY

Traditional French cuisine and charcoal-fire cooking

JEMAÏA MARTY
RESTAURANT MANAGER

FABIEN BRIZEUX
HEAD CHEF

ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS

Maison de qualité
CLUB GASTRONOMIQUE
Prosper Montagné

le Collège Culinaire de France

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

MENU DU PERE JOSEPH

Every day, for lunch or dinner

Starter, main & dessert **36€**

• Starters

Egg of the moment

French onion soup velouté, Comté AOP, golden croutons

Button mushroom tartlet, stracciatella and walnuts

Trout gravlax, smoked leeks, black garlic almond cream

Crispy black pudding, confit apple, beetroot cream

• Mains

Braised autumn vegetables, slow-cooked egg, crispy breadcrumbs JOSPER

Catch of the moment, spelt risotto with cuttlefish ink, grilled vegetables, shellfish mousse (+3€) JOSPER

Josper butcher's cut, potato purée and potato mille-feuille, green peppercorn sauce (+3€) JOSPER

The chef's slow-cooked dish: *a classic from our regions, patiently cooked, in season*

• Desserts

Chocolate-caramel entremets

Pecan brioche French toast, confit banana, Saint-Malo yoghurt ice cream JOSPER

Old-fashioned rice pudding, milk cream, puffed cereal

Mont-Blanc, chestnut cream, meringue, chantilly

Fruit of the moment: fresh fruit prepared with the seasons

MENU EN TOUTE CONFIANCE 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-grilled in our charcoal oven

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

LA CARTE

• Hors d'œuvres*

3/6/12 Fines de Claire oysters no.3, verjus and cucumber	9€/18€/36€
Taramasalata with smoked cod roe	12€
Crispy fried small fish, tartare sauce	15€
The Père Joseph croque-monsieur	16€
Whole roasted Camembert, baby potatoes, mesclun JOSPER	18€

• Starters

Egg of the moment	11€
French onion soup velouté, Comté AOP, golden croutons	12€
Button mushroom tartlet, stracciatella and walnuts	13€
Trout gravlax, smoked leeks, black garlic almond cream	14€
Sea urchin, soft scrambled eggs and chives, sea urchin mousse*	19€
Crispy black pudding, confit apple, beetroot cream	14€
Josper-grilled duck foie gras, pear chutney, rich jus* JOSPER	19€
Tasting of 3 starters, at the chef's discretion*	21€
Tasting of 3 prestige starters*	30€

• Mains

Braised autumn vegetables, slow-cooked egg, crispy breadcrumbs JOSPER	23€
Catch of the moment, spelt risotto with cuttlefish ink, grilled vegetables, shellfish mousse JOSPER	24€
Roasted scallops, parsnip purée, New Zealand spinach, citrus beurre blanc	29€
Père Joseph bouillabaisse, shellfish, fondant potatoes, toast and smoked-chilli aïoli JOSPER *The house speciality*	32€
Sole meunière, mashed potatoes, lemon butter*	39€
Beef tartare of the moment, mesclun, baby potatoes	24€
The chef's slow-cooked dish: *a classic from our regions, patiently cooked, in season*	24€
Josper butcher's cut, potato purée and potato mille-feuille, green peppercorn sauce JOSPER	26€
Game of the day, offal and daily specials	*See the slate*

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• Our fine cuts to share*

At the Père Joseph, our embers have a name: Josper.

Aberdeen flank steak, Scotch Beef PGI, peppercorn sauce JOSPER 60€

Rib of beef with our three sauces: tartare sauce, peppercorn sauce and meat jus JOSPER 78€

Our fine cuts are intended for two, served with 2 sides of your choice: baby potatoes, roasted vegetables, mashed potatoes, 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

Old-fashioned rice pudding, milk cream, puffed cereal 11€

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

Pecan brioche French toast, confit banana, Saint-Malo yoghurt ice cream JOSPER 13€

Amber rum baba, pear, ginger, chantilly 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€

Gourmet coffee, tea or sparkling wine, with mini desserts 14€/15€/16€

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

Our spiked ice cream coupes: 13€

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

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ALL DAY

Good things don't wait.

From 8:30am to 11:00pm

• Hors d'œuvres*

3/6/12 Fines de Claire oysters no.3, verjus and cucumber	9€/18€/36€
Taramasalata with smoked cod roe	12€
Crispy fried small fish, tartare sauce	15€
The Père Joseph croque-monsieur	16€
Whole roasted Camembert, baby potatoes, mesclun JOSPER	18€

• Sharing boards*

Crudités board with 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

Old-fashioned rice pudding, milk cream, puffed cereal	11€
Chocolate-caramel mousse, cocoa crumble, almond ice cream, hazelnut praline	13€
Pecan brioche French toast, confit banana, Saint-Malo yoghurt ice cream JOSPER	13€
Amber rum baba, pear, ginger, chantilly	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€
Gourmet coffee, tea or sparkling wine, with mini desserts	14€/15€/16€
Ice cream/scoop: coffee, chocolate, vanilla, pistachio, Saint-Malo yoghurt. Sorbet/scoop: lemon, strawberry, raspberry, mango, passion fruit	3,5€
Our spiked ice cream coupes:	13€

- Coffee and Baileys
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BRUNCH DU PERE JOSEPH*

Every Sunday from 11:30am to 2:00pm
(Last orders: 1:45pm)
Served in the Alcôve and the Salle Voyage

38€

• Malmaison sweet treats

Toasts, pastries and a sweet bite
Butter, jam
Diced fresh seasonal fruit
Fromage blanc, crunchy granola, honey

• Eggs (your choice)

Scrambled eggs, bacon and mesclun
Eggs Benedict, wilted spinach, buckwheat blinis, hollandaise sauce

• From the Josper grill

Chicken skewer (unlimited), barbecue sauce JOSPER
Seasonal side

• Drinks included

1 freshly squeezed orange juice
1 hot drink of your choice (espresso, Americano, tea, latte or hot chocolate)

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

• Our little ones too: children's brunch at 19€, on its own or shared from an adult brunch.

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SET MENUS & OFFERS

8:30am – 11:30am

• For breakfast

Express: toasts and mini pastries, hot drink	12€
Complete: toasts and mini pastries, hot drink, fromage blanc, granola and jam, fresh juice and scrambled eggs	18€

12:00pm – 2:30pm

• For lunch (excl. weekends & public holidays)

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

5:00pm – 7:00pm

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

Aperol Spritz (1.5 dl)

Draught beer (5 dl)

Glass of white, red or rosé wine (1.2 dl)

Non-alcoholic Spritz (1.5 dl)

6:45pm – 10:45pm

• For theatre-goers

Père Joseph menu with a matching glass of wine	35€

On presentation of that day's ticket

All our dishes are made on site from fresh produce by our chef and his brigade.
Our suppliers: Metzger, Reynaud, Atypique, Terre Azur…
Prices in euros, taxes and service included.
The list of allergens is available on request.

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