

RESTAURANT, BISTRO & CAFÉ

PARC

227 South 18th. Street  
Philadelphia PA 19103  
Tel (215) 545 2262  
parc-restaurant.com



Ouvert Tous les Jours

MONDAY-THURSDAY : 7:30 AM to 11PM

FRIDAY : 7:30 AM to MIDNIGHT

SATURDAY : 10:00 AM to MIDNIGHT

SUNDAY : 10:00 AM to 10 PM

BRASSERIE

DÎNER

FRUITS DE MER

SHRIMP COCKTAIL . . . . . 22	LITTLENECK CLAMS* . . . . 10 ½ Dozen
LOBSTER COCKTAIL . . . . 21	ASSORTED OYSTERS* . . . . 18 ½ Dozen
KING CRAB LEG . . . . . 26	WEST COAST OYSTERS* 19.50 ½ Dozen
<b>PETIT PLATEAU*</b> — Serves 1 to 3 — 75	<b>GRAND PLATEAU*</b> — Serves 4 to 6 — 150

HORS D'OEUVRES

ONION SOUP GRATINÉE . . . . . 13	SALMON TARTARE* . . . . . 16 <i>Shallots, lemon, espelette</i>
MUSHROOM SOUP . . . . . 12 <i>Maitake, pioppini, crimini</i>	CHARCUTERIE . . . . . 18 <i>Artisanal cured meats, country pâté, chicken liver parfait</i>
STEAK TARTARE* . . . . . 15.50 <i>Chopped filet, capers, quail egg</i>	MACARONI AU GRATIN . . . . . 12
CHICKEN LIVER PARFAIT . . . . . 15 <i>Red wine gelée, cherry pistachio bread</i>	CRAB & AVOCADO . . . . . 24 <i>Crab rilette, shaved avocado</i>
ESCARGOTS . . . . . 15 <i>Hazelnut butter</i>	TUNA CARPACCIO* . . . . . 22 <i>Leek vinaigrette</i>
RICOTTA RAVIOLI . . . . . 13/18 <i>Plum tomato, basil</i>	BEEF CARPACCIO* . . . . . 16 <i>Arugula, parmigiano reggiano, olive oil</i>
MUSHROOM TART . . . . . 15 <i>Pioppini mushrooms, truffled pecorino</i>	OEUF DURS MAYONNAISE . . . . 10 <i>Deviled eggs, dressed King Crab</i>

WINE CARAFES

12 oz . . . . . 20  
25 oz . . . . . 39

Blanc Blend

35% GRENACHE BLANC  
25% VERMENTINO, 25% CHARDONNAY  
15% SAUVIGNON BLANC  
*Languedoc, France*

Rouge Blend

GRENACHE 45%, CARIGNAN 25%,  
CINSAULT 15%, MERLOT 10%, SYRAH 5%  
*Languedoc, France*

SALADES

ROASTED CARROT AND BEET SALAD  
*Goat cheese mousse, avocado, toasted walnuts*  
14.50

SALADE VERTE  
*Haricots verts, radishes, red wine vinaigrette*  
11

SALADE LYONNAISE\*  
*Frisée, lardons, poached egg*  
15.50

WARM SHRIMP SALAD  
*Lemon beurre blanc, avocado*  
20.50

ENTRÉES

TROUT AMANDINE . . . . . 29 <i>Haricots verts, lemon brown butter</i>	SEARED SCALLOPS . . . . . 29 <i>Braised salsify, orange vinaigrette, beurre rouge</i>
STEAK FRITES* . . . . . 29.50 <i>Seared hangar steak, maître d' butter</i>	SALMON PROVENÇAL* . . . . . 27 <i>Lentils, artichoke purée, sauce vierge</i>
½ ROAST CHICKEN . . . . . 28 <i>Pommes purée, jus de poulet</i>	MOULES FRITES . . . . . 19 <i>White wine, shallots, garlic</i>
DUCK L'ORANGE* . . . . . 34 <i>Sautéed spinach, red bliss potatoes</i>	CHEESEBURGER* . . . . . 17 <i>Grilled onion, raclette cheese, pommes frites</i>
STEAK AU POIVRE* . . . . . 38 <i>New York strip, garlic spinach</i>	CHEESE OMELETTE . . . . . 15 <i>Gruyère or cheddar, fines herbes</i>
BEEF BOURGUIGNON . . . . . 28 <i>Root vegetables, pommes purée</i>	SPAGHETTI BOLOGNESE . . . . . 20 <i>Parmesan</i>
LAMB SHANK PROVENÇAL* . . . . 33 <i>Goat cheese polenta, niçoise olives</i>	
PASTA PRIMAVERA . . . . . 19 <i>Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil</i>	
VEAL PICCATA . . . . . 32 <i>Lemon &amp; caper sauce</i>	
MEDITERRANEAN SEA BASS . . . . 29 <i>Tapenade, roasted peppers, gigante beans</i>	

ASSIETTE DE FROMAGES

Choice of 3 | Choice of 5 | Choice of 7  
18 | 30 | 42

SIDES

POMMES FRITES  
SAUTÉED SPINACH  
HARICOTS VERTS  
POMMES PURÉE

7.50

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.