

# 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

## L'APRÈS-MIDI

### Beverages

- COFFEE**  
4
- ESPRESSO**  
4.50
- CAFÉ AU LAIT**  
5.50
- CAPPUCCINO**  
5
- CAFÉ VIETNAMESE**  
5.50
- CAFÉ GIBRALTAR**  
5.50
- MOCHA HAZELNUT**  
5.50
- MILKSHAKE**  
(Vanilla / Chocolate)  
6
- HOT CHOCOLATE**  
4.50
- SELECTION OF HOT TEAS**  
4.50
- ICED TEA**  
4
- ORANGE OR GRAPEFRUIT JUICE**  
(fresh squeezed)  
4
- CITRON PRESSÉ**  
4
- ORANGINA**  
5
- PERRIER**  
7
- AQUA PANNA**  
7

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

### HORS D'OEUVRES

- ONION SOUP GRATINÉE . . . . . 13
- MUSHROOM SOUP . . . . . 12  
*Maitake, pioppini, crimini*
- TUNA CARPACCIO\* . . . . . 22  
*Leek vinaigrette*
- CHICKEN LIVER PARFAIT . . . . . 15  
*Red wine gelée, cherry pistachio bread*
- MUSHROOM TART . . . . . 15  
*Pioppini mushrooms, truffled pecorino*
- CHARCUTERIE . . . . . 18  
*Artisanal cured meats, country pâté, chicken liver parfait*
- ESCARGOTS . . . . . 15  
*Hazelnut butter*
- SALMON TARTARE\* . . . . . 16  
*Shallots, lemon, espelette*
- OEUF DURS MAYONNAISE . . . . . 10  
*Deviled eggs, dressed King Crab*
- STEAK TARTARE\* . . . . . 15.50  
*Chopped filet, capers, quail egg*
- MACARONI AU GRATIN . . . . . 12

### SALADES

- SALADE LYONNAISE\* . . . . . 15.50  
*Frisée, lardons, poached egg*
- WARM SHRIMP SALAD . . . . . 20.50  
*Lemon beurre blanc, avocado*
- ROASTED CARROT AND BEET SALAD . . . . . 14.50  
*Goat cheese mousse, avocado, toasted walnuts*
- SALADE VERTE . . . . . 11  
*Haricots verts, radishes, red wine vinaigrette*

### ENTRÉES

- COUNTRY CHICKEN CLUB . . . . . 16.50  
*Avocado, bacon, rosemary aioli*
- CHEESEBURGER\* . . . . . 17  
*Grilled onion, raclette cheese, pommes frites*
- CHEESE OMELETTE . . . . . 15  
*Gruyère or cheddar, fines herbes*
- TROUT AMANDINE . . . . . 29  
*Haricots verts, lemon brown butter*
- MOULES FRITES . . . . . 19  
*White wine, shallots, garlic*
- STEAK FRITES\* . . . . . 29.50  
*Seared hangar steak, maître d' butter*
- ½ ROAST CHICKEN . . . . . 28.00  
*Pommes purée, jus de poulet*

### Fruits de Mer

- SHRIMP COCKTAIL  
22
- LOBSTER COCKTAIL  
21
- KING CRAB LEG  
26
- LITTLENECK CLAMS\*  
½ Dozen 10
- ASSORTED OYSTERS\*  
½ Dozen 18
- WEST COAST OYSTERS\*  
½ Dozen 19.50

PETIT PLATEAU\*  
— Serves 1 to 3 person —  
75

GRAND PLATEAU\*  
— Serves 4 to 6 person —  
150

### SIDES

- POMMES FRITES
- SAUTÉED SPINACH
- HARICOTS VERTS
- POMMES PURÉE  
7.50

ASSIETTE DE FROMAGES  
Choice of 3 . . . . . 18  
Choice of 5 . . . . . 30  
Choice of 7 . . . . . 42

WINES BY THE GLASS

Sparkling

VIN MOUSSEUX  
*Simonet, Blanc de Blancs, Brut . . . . 13*  
*N.V. Alsace, France*

MÉTHODE TRADITIONNELLE  
*Francois Montand, Brut Rosé. . . . . 13*  
*N.V. Jura, France*

CHAMPAGNE Moët & Chandon  
*'Imperial' Brut. . . . . 21*  
*N.V. Épernay, France*

CHAMPAGNE Veuve Clicquot Ponsardin  
*'Yellow Label', Brut . . . . . 25*  
*N.V. Reims, France*

White

PINOT GRIGIO Caposaldo . . . . . 12  
*2016 Veneto, Italy*

SAUVIGNON BLANC Nobilo . . . . . 13  
*2017 Marlborough, New Zealand*

SANCERRE Jean-Marc et Mathieu Crochet  
*'Cellier de la Thibaude' . . . . . 18*  
*2017 Loire Valley, France*

MUSCADET-SÈVRE ET MAINE  
*Domaine des Quatres Routes, Sur Lie . . 14*  
*2017 Loire Valley, France*

CHENIN BLANC  
*M·A·N Family Wine . . . . . 14*  
*2016 Agter-Paarl, South Africa*

RIESLING Selbach  
*'Bernkasteler Kurfürstlay' . . . . . 13*  
*2016 Mosel, Germany*

CHARDONNAY Hess, 'Select' . . . . . 13  
*2015 Monterey County, California*

CHARDONNAY  
*Bouchard Aîné & Fils . . . . . 16*  
*2016 Maconnais, France*

Rosé

ROSÉ OF GRENACHE-SYRAH  
*Juliette, 'La Sanglière' . . . . . 13*  
*2017 Méditerranée, France*

Red

PINOT NOIR Domaine de l'Évêché . . 14  
*2016 Côte Chalonnaise, Francee*

PINOT NOIR Foris . . . . . 16  
*2016 Rogue Valley, Oregon*

GRENACHE Domaine de la Damase . . 13  
*2017 Vin de Pays du Vaucluse, France*

CÔTES-DU-RHÔNE  
*Jean Luc Colombo, 'Les Abeilles' . . . . 14*  
*2016 Rhône Valley, France*

MALBEC Terrazas, 'Altos del Plata' . . 13  
*2016 Mendoza, Argentina*

BORDEAUX SUPERIEUR  
*Château Font-Merlet . . . . . 14*  
*2011 Bordeaux, France*

CABERNET SAUVIGNON  
*Perez Cruz, 'Reserva' . . . . . 15*  
*2016 Maipo Valley, Chile*

CABERNET SAUVIGNON  
*Salvestrin, 'Cult' . . . . . 18*  
*2016 California*

SAINT-ÉMILION GRAND CRU  
*Château Vieux Faurie,  
 'Cuvée Gabrielle' . . . . . 24*  
*2015 Bordeaux, France*

Specialty Cocktails

CIDRE DE POMME  
*Sailor Jerry Spiced Rum, Grand  
 Marnier, House Spiced Cider*  
 14

CHOCOLAT ET  
 CHARTREUSE  
*Green Chartreuse, Hot Chocolate*  
 15

FRENCH 75  
*Bombay Gin, Orange, Liqueur,  
 Fresh Lemon Sparkling Wine*  
 13

PAMPLEMOUSSE  
*Combiér Pamplemousse  
 Liqueur, Fresh Grapefruit Fresh  
 Lemon, Sparkling Wine*  
 13

SAINT TROPEZ  
*Pineapple infused Tito's Vodka  
 Vanilla, Orange*  
 15

SIDECAR  
*Old Overholt Rye, Boulevard  
 Calvados, Orange, Lemon*  
 14

BASILIC  
*Citrus Vodka, Elderflower  
 Basil, Cucumber*  
 13

ROMARIN  
*Rosemary infused Vodka  
 St. Germain Elderflower Liqueur,  
 Grapefruit*  
 13

DRAUGHT BEER

KRONENBOURG 1664 (France, 5.0%) . . . . . 7

HOEGAARDEN (Belgium, 4.9%) . . . . . 7

STELLA ARTOIS (Belgium, 5.0%) . . . . . 8

BELL'S 'TWO HEARTED' (MI, 7.0%) . . . . . 7

BROOKLYN LAGER (NY, 5.2%) . . . . . 7

WEYERBACHER MERRY MONKS (PA, 9.3%) . . 9

CHIMAY BLUE GRANDE RESERVE  
 (Belgium, 9.0%) . . . . . 15

WINE CARAFES

12 OZ . . . 20 ! 25 OZ . . . 39

Blanc Blend

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

Rouge Blend

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

WEEKEND IN CANNES  
*Smirnoff Vodka, Mandarin,  
 Blood Orange, Ginger*  
 14

LA BOUVIER  
*Bluecoat Gin, Belvedere  
 Dolin Blanc, Lavender*  
 16

VIEUX CARRÉ  
*Bulleit Rye, Hennessy VS  
 Sweet Vermouth, Benedictine*  
 16

BOTTLED BEER (A FULL SELECTION IS AVAILABLE. ASK YOUR SERVER.)

VICTORY 'PRIMA PILS' . . . . . 8  
*German Pilsner (Pennsylvania, 5.3%)*

YUENGLING . . . . . 6  
*Amber Lager (Pennsylvania, 4.4%)*

AMSTEL LIGHT . . . . . 7  
*Light Lager (Netherlands, 3.5%)*

DOGFISH HEAD '90 MIN' . . . . . 9  
*Double IPA (Delaware, 9.0%)*

UNIBROUE 'LA FIN DU MONDE' . 12  
*Belgian Triple (Quebec, 9.0%)*

LEFT HAND MILK STOUT . . . . . 8  
*Nitro Stout (Colorado, 6.0%)*

ESTRELLA DAMM 'DAURA' . . . . 7  
*Gluten-Free Lager (Spain, 5.4%)*

KRONENBOURG 1664 BLANC . . . 7  
*Witbier (France, 5.0%)*

BROOKLYN 'SORACHI ACE' . . . 8  
*Saison (New York, 7.2%)*

'DUCHESS DE BOURGOGNE' . . 13  
*Sour Flemish Red Ale (Belgium, 6.0%)*

LAGUNITAS IPA . . . . . 8  
*West Coast IPA (California, 6.2%)*

CRISPIN CIDER . . . . . 8  
*Hard Apple Cider (California, 5.0%)*

AVAL CIDER . . . . . 12  
*Hard Apple Cider (France, 6.0%)*