

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
PETIT PLATEAU* — Serves 1 to 3 — 75	GRAND PLATEAU* — Serves 4 to 6 — 150

HORS D'OEUVRES

ONION SOUP GRATINÉE 13	CHARCUTERIE 18 <i>Artisanal cured meats, terrine de campagne, chicken liver parfait</i>
MUSHROOM SOUP 12 <i>Maitake, pioppini, crimini</i>	MACARONI AU GRATIN 12
STEAK TARTARE* 15.50 <i>Chopped filet, capers, quail egg</i>	CRAB & AVOCADO 24 <i>Crab rillette, shaved avocado</i>
CHICKEN LIVER PARFAIT 15 <i>Red wine gelée, cherry pistachio bread</i>	TUNA CARPACCIO* 22 <i>Leek vinaigrette</i>
ESCARGOTS 15 <i>Hazelnut butter</i>	BEEF CARPACCIO* 16 <i>Arugula, parmigiano reggiano, olive oil</i>
RICOTTA RAVIOLI 13/18 <i>Plum tomato, basil</i>	OEUF DURS MAYONNAISE 10 <i>Deviled eggs, dressed King Crab</i>
MUSHROOM TART 15 <i>Pioppini mushrooms, truffled pecorino</i>	TERRINE DE CAMPAGNE 14 <i>Country pâté, celery root remoulade, grape chutney</i>
SALMON TARTARE* 16 <i>Shallots, lemon, espelette</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 33 <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 ESCALOPE 32 <i>Hedgehog mushrooms, charred spring onions, mushroom cream</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.

SPECIALTY COCKTAILS

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

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

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

SIDECAR
Old Overholt Rye, Boulard Calvados, Orange, Lemon
 14

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

LA PRIÈRE
Modagor Gin, Chamomile Infused Lillet, Orange Bitters
 16

PAMPLEMOUSSE
Combiar Pamplemousse Liqueur, Fresh Grapefruit, Fresh Lemon, Sparkling Wine
 13

PARISIAN SOUR
Jim Beam Bourbon, Suze, Dolin Blanc, Gin, Mulled Wine, Lemon
 15

5PM IN TAHITI
Parce 3YR Rum, Velvet Falernum, Aperol, Calvados, Pineapple, Lime
 15

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

BASILIC
Citrus Vodka, Elderflower, Basil, Cucumber
 13

DRAUGHT BEER

- KRONENBOURG 1664 *European Pale Lager (France, 5.0%)* 7
- HOEGAARDEN *Belgian White (Belgium, 4.9%)* 7
- DOGFISH HEAD 60 MIN *American IPA (DE, 6.0%)* 7
- STELLA ARTOIS *European Pale Lager (Belgium, 5.0%)* 8
- BROOKLYN LAGER *American Amber Ale (NY, 5.2%)* 7
- WEYERBACHER MERRY MONKS *Belgian-style Tripel (PA, 9.3%)* 9
- ROTATING SEASONAL 8

BOTTLED BEER

- VICTORY 'PRIMA PILS' 8
German Pilsner (Pennsylvania, 5.3%)
- YUENGLING 6
Amber Lager (Pennsylvania, 4.4%)
- AMSTEL LIGHT 7
Light Lager (Netherlands, 3.5%)
- LINDEMAN'S FRAMBOISE 14
Lambic (Belgium, 4.0%)
- KRONENBOURG 1664 BLANC 7
Witbier (France, 5.0%)
- DOGFISH HEAD '90 MIN' 9
Double IPA (Delaware, 9.0%)
- BROOKLYN 'SORACHI ACE' 8
Saison (New York, 7.2%)
- UNIBROU
 'LA FIN DU MONDE' 12
Belgian Triple (Quebec, 9.0%)
- '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%)

WINE 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
- MÉTHODE TRADITIONNELLE *Domaine Chandon*
Brut Rosé 15
N.V. California
- 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
- CHENIN BLANC *M·A·N Family Wines* 14
2016 Agter-Paarl, South Africa
- RIESLING *Selbach, 'Piesporter Michelsberg'* 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
- CÔTES DE PROVENCE ROSÉ
Domaine Sainte Marie, 'Vie Vité' 20
2017 Provence, France
- SANCERRE ROSÉ *Franck & Sylvain Godon* 18
2017 Loire Centrale, France

Red

- PINOT NOIR *Domaine de l'Évêché* 14
2016 Côte Chalonnaise, France
- 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

PASTIS & ABSINTHE

- RICARD PASTIS 15
- LUCID ABSINTHE 22
- ABSINTHE PERNOD 20
- ABSINTHE VIEUX CARRÉ 18

BEVERAGE

- CITRON PRESSÉ 4
- ICED TEA 4
- COFFEE 4
- AQUA PANNA 7
- PERRIER 7
- ORANGINA 5
- MILKSHAKE 6
Vanilla / Chocolate