

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

Executive Chef SCOTT BURNETT

BRASSERIE

DÎNER

FRUITS DE MER

SHRIMP COCKTAIL 22	LITTLENECK CLAMS* 10 <i>½ Dozen</i>
LOBSTER COCKTAIL 21	ASSORTED OYSTERS* 18 <i>½ Dozen</i>
KING CRAB LEG 26	WEST COAST OYSTERS* 19.50 <i>½ Dozen</i>
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 rilette, 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.