

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>
GAZPACHO 11 <i>Roasted pepper, cucumber, rye boule</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>
TOMATO TART 15 <i>Roma tomatoes, goat cheese fondue, thyme</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

TOMATO SALAD
Local heirloom tomatoes, olive oil, basil, pickled pearl onion
12

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>	SALMON PROVENÇAL* 27 <i>Lentils, artichoke purée, sauce vierge</i>
STEAK FRITES* 29.50 <i>Seared hangar steak, maître d' butter</i>	MOULES FRITES 19 <i>White wine, shallots, garlic</i>
½ ROAST CHICKEN 28 <i>Pommes purée, jus de poulet</i>	CHEESEBURGER* 17 <i>Grilled onion, raclette cheese, pommes frites</i>
DUCK L'ORANGE* 34 <i>Sautéed spinach, red bliss potatoes</i>	CHEESE OMELETTE 15 <i>Gruyère or cheddar, fines herbes</i>
STEAK AU POIVRE* 38 <i>New York strip, garlic spinach</i>	SPAGHETTI BOLOGNESE 20 <i>Parmesan</i>
BEEF BOURGUIGNON 33 <i>Root vegetables, pommes purée</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>Chanterelle 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.