

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

DÉJEUNER

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 —  
75  
GRAND PLATEAU\*  
— Serves 4 to 6 —  
150

HORS D'OEUVRES

ONION SOUP GRATINÉE . . . . . 13  
STEAK TARTARE\* . . . . . 15.50  
*Chopped filet, capers, quail egg*  
ESCARGOTS . . . . . 14  
*Hazelnut butter*  
TUNA CARPACCIO\* . . . . . 22  
*Leek vinaigrette*  
MUSHROOM SOUP . . . . . 12  
*Maitake, pioppini, crimini*  
MACARONI AU GRATIN . . . . . 12  
SALMON TARTARE\* . . . . . 16  
*Shallots, lemon, esepette*

MUSHROOM TART . . . . . 15  
*Pioppini mushrooms, truffled pecorino*  
CRAB & AVOCADO . . . . . 24  
*Crab rilette, shaved avocado*  
CHICKEN LIVER PARFAIT . . . . . 15  
*Red wine gelée, cherry pistachio bread*  
OEUF DURS MAYONNAISE . . . . . 10  
*Deviled eggs, dressed King Crab*  
RICOTTA RAVIOLI . . . . . 13 / 18  
*Plum tomato, basil*  
CHARCUTERIE . . . . . 18  
*Artisanal cured meats, terrine de campagne, chicken liver parfait*

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%,  
CINSAULT 15%, MERLOT 10%, SYRAH 5%  
*Languedoc, France*

SANDWICHES

CROQUE MADAME . . . . . 14.50  
*Grilled ham, fried egg, sauce mornay*  
COUNTRY CHICKEN CLUB . . . . . 16.50  
*Avocado, bacon, rosemary aioli*  
SMOKED SALMON TARTINE . . . . . 16.50  
*Horseradish crème fraîche, egg, capers, red onions*  
JAMBON BEURRE BAGUETTE . . . . . 13  
*Parisian ham, comté*  
ROAST BEEF SANDWICH\* . . . . . 15  
*Horseradish creme, watercress, caraway baguette*  
CHEESEBURGER\* . . . . . 17  
*Grilled onion, raclette cheese, pommes frites*  
BAGUETTE PROVENÇALE . . . . . 15  
*French salami, camembert, cornichon, mustard vinaigrette*  
CURRY CHICKEN SALAD SANDWICH . . . . . 14  
*Avocado, green grapes, toasted almonds*  
MOZZARELLA & TOMATO BAGUETTE . . . . . 11.50

ENTRÉES

TROUT AMANDINE . . . . . 29  
*Haricots verts, lemon brown butter*  
MOULES FRITES . . . . . 19  
*White wine, shallots, garlic*  
QUICHE LORRAINE . . . . . 14  
STEAK AU POIVRE\* . . . . . 38  
*New York strip, garlic spinach*  
STEAK FRITES\* . . . . . 29.50  
*Seared hangar steak, maître d' butter*  
PASTA PRIMAVERA . . . . . 19  
*Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil*  
½ ROAST CHICKEN . . . . . 28  
*Pommes purée, jus de poulet*  
CHEESE OMELETTE . . . . . 15  
*Gruyère or cheddar, fines herbes*  
SPAGHETTI BOLOGNESE . . . . . 20  
*Parmesan*

SALADES

SALADE VERTE  
*Haricots verts, radishes, red wine vinaigrette*  
11  
ROASTED CARROT AND BEET SALAD  
*Goat cheese mousse, avocado, toasted walnuts*  
14.50  
SALADE LYONNAISE\*  
*Frisée, lardons, poached egg*  
15.50  
WARM SHRIMP SALAD  
*Lemon beurre blanc, avocado*  
20.50  
CHICKEN PAILLARD  
*Shaved vegetable salad*  
17  
NIÇOISE SALAD  
*Confit tuna, green beans, potatoes, dijon vinaigrette*  
18.50

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

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