

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*  
GAZPACHO . . . . . 11  
*Roasted pepper, cucumber, rye boule*  
MACARONI AU GRATIN . . . . . 12  
SALMON TARTARE\* . . . . . 16  
*Shallots, lemon, espelette*

TOMATO TART . . . . . 15  
*Roma tomatoes, goat cheese fondue, thyme*  
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 . . . 17.50  
*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

**ASSIETTE DE FROMAGES**

Choice of 3 18  
Choice of 5 30  
Choice of 7 42

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

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

**SPECIALTY COCKTAILS**

**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

**BASILIC**  
Citrus Vodka, Elderflower  
Basil, Cucumber  
13

**PAMPLEMOUSSE**  
Combiér 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

**FROSÉ**  
Juliette Rosé, Strawberry St  
Germaine Elderflower Liqueur  
15

**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
- BELL'S OBERON American Pale Wheat (MI, 5.8%) . . . . . 8
- 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%)
- BROOKLYN 'SORACHI ACE' . . . . . 8  
Saison (New York, 7.2%)
- UNIBROUE  
'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%)
- PERONI . . . . . 8  
Nastro Azzurro Lager (Italy, 5.1%)

**WINE BY THE GLASS**

*Sparkling*

- VIN MOUSSEUX Simonet, Blanc de Blancs, Brut . . . . . 13  
N.V. Alsace, France
- MÉTHODE TRADITIONNELLE Francois Montand  
Brut Rosé . . . . . 14  
N.V. Jura, France
- MÉTHODE TRADITIONNELLE Domaine Chandon  
Brut Rosé . . . . . 16  
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  
2017 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
- CHABLIS  
Domaine De La Meulière . . . . . 16  
2016 Chablis, France
- RIESLING Selbach, 'Bernkasteler Kurfürstlay' . . . . . 13  
2017 Mosel, Germany
- CHARDONNAY Hess, 'Select' . . . . . 14  
2017 Monterey County, California
- CHARDONNAY Bouchard Aîné & Fils . . . . . 16  
2016 Maconnais, France

*Rosé*

- ROSÉ CÉVENNES Domaine La Tour de Gatigné . . . . . 13  
2018 Languedoc, France
- ROSÉ OF GRENACHE-SYRAH Juliette, 'La Sanglière' . . . . . 14  
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 Four Star . . . . . 18  
2017 Napa Valley, 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 . . . . . 8
- PERRIER . . . . . 8
- ORANGINA . . . . . 5
- MILKSHAKE . . . . . 6  
Vanilla / Chocolate