

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

L'APRÈS-MIDI

Beverages

- COFFEE**
4
- ESPRESSO**
4.50
- CAFÉ AU LAIT**
5.50
- CAPPUCCINO**
5
- CAFÉ VIETNAMESE**
5.50
- CAFÉ GIBRALTAR**
5.50
- MOCHA HAZELNUT**
5.50
- MILKSHAKE**
(Vanilla / Chocolate)
6
- HOT CHOCOLATE**
4.50
- SELECTION OF HOT TEAS**
4.50
- ICED TEA**
4
- ORANGE OR GRAPEFRUIT JUICE**
(fresh squeezed)
4
- CITRON PRESSÉ**
4
- ORANGINA**
5
- PERRIER**
8
- AQUA PANNA**
8

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

HORS D'OEUVRES

- ONION SOUP GRATINÉE 13
- MUSHROOM SOUP 12
Maitake, pioppini, crimini
- TUNA CARPACCIO* 22
Leek vinaigrette
- CHICKEN LIVER PARFAIT 15
Red wine gelée, cherry pistachio bread
- MUSHROOM TART 15
Pioppini mushrooms, truffled pecorino
- CHARCUTERIE 18
Artisanal cured meats, terrine de campagne, chicken liver parfait
- ESCARGOTS 15
Hazelnut butter
- SALMON TARTARE* 16
Shallots, lemon, espelette
- OEUF DURS MAYONNAISE 10
Deviled eggs, dressed King Crab
- STEAK TARTARE* 15.50
Chopped filet, capers, quail egg
- MACARONI AU GRATIN 12

SALADES

- SALADE LYONNAISE* 15.50
Frisée, lardons, poached egg
- WARM SHRIMP SALAD 20.50
Lemon beurre blanc, avocado
- ROASTED CARROT AND BEET SALAD . . . 14.50
Goat cheese mousse, avocado, toasted walnuts
- SALADE VERTE 11
Haricots verts, radishes, red wine vinaigrette

ENTRÉES

- COUNTRY CHICKEN CLUB 16.50
Avocado, bacon, rosemary aioli
- CHEESEBURGER* 17
Grilled onion, raclette cheese, pommes frites
- CHEESE OMELETTE 15
Gruyère or cheddar, fines herbes
- TROUT AMANDINE 29
Haricots verts, lemon brown butter
- MOULES FRITES 19
White wine, shallots, garlic
- STEAK FRITES* 29.50
Seared hangar steak, maître d' butter
- ½ ROAST CHICKEN 28.00
Pommes purée, jus de poulet

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 person —
75

GRAND PLATEAU*
— Serves 4 to 6 person —
150

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

WINES BY THE GLASS

Sparkling

VIN MOUSSEUX
Simonet, Blanc de Blancs, Brut 13
N.V. Alsace, France

MÉTHODE TRADITIONNELLE
François Montand, Brut Rosé. 13
N.V. Jura, France

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, France

COTES-DU-RHÔNE
La Vielle Ferme 13
2018 Rhône, France

RIESLING *Selbach*
'Bernkasteler Kurfürstlay' 13
2017 Mosel, Germany

CHARDONNAY *Hess, 'Select' 13*
2017 Monterey County, California

CHARDONNAY
Bouchard Aîné & Fils 16
2016 Maconnais, France

SANCERRE ROSÉ *Franck & Sylvain*
Godon. 18
2017 Loire Centrale, France

Red

PINOT NOIR *Domaine de l'Évêché . . 14*
2016 Côte Chalonnaise, Francee

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-ÉMILLION GRAND CRU
Château Vieux Faurie,
'Cuvée Gabrielle' 24

Rosé

ROSÉ CÉVENNES *Domaine La Tour*
de Gatigné 13
2018 Languedoc, France

ROSÉ OF GRENACHE-SYRAH *Ju-*
liette, 'La Sanglière' 14
2017 Méditerranée, France

CÔTES DE PROVENCE ROSÉ
Domaine Sainte Marie, 'Vie Vité' 20
2017 Provence, France

Specialty Cocktails

FROSE
Juliette Rosé, Strawberry
St. Germain Elderflower Li-
queur
 15

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

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

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

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

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

BASILIC
Citrus Vodka, Elderflower
Basil, Cucumber
 13

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

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

DRAUGHT BEER

KRONENBOURG 1664 (France, 5.0%) 7

HOEGAARDEN (Belgium, 4.9%) 7

STELLA ARTOIS (Belgium, 5.0%) 8

DOGFISH HEAD 60 MIN (DE, 6.0%) 7

BROOKLYN LAGER (NY, 5.2%) 7

BELL'S OBERON (MI, 5.8%) 8

ROTATING SEASONAL 8

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%,
 CINSULT 15%, MERLOT 10%, SYRAH 5%
Languedoc, France

BOTTLED BEER (A FULL SELECTION IS AVAILABLE. ASK YOUR SERVER.)

VICTORY 'PRIMA PILS' 8
German Pilsner (Pennsylvania, 5.3%)

YUENGLING 6
Amber Lager (Pennsylvania, 4.4%)

AMSTEL LIGHT 7
Light Lager (Netherlands, 3.5%)

UNIBROUE 'LA FIN DU MONDE' . 12
Belgian Triple (Quebec, 9.0%)

ESTRELLA DAMM 'DAURA' . . . 7
Gluten-Free Lager (Spain, 5.4%)

KRONENBOURG 1664 BLANC . . . 7
Witbier (France, 5.0%)

BROOKLYN 'SORACHI ACE' . . . 8
Saison (New York, 7.2%)

'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%)