

RESTAURANT, BISTRO & CAFÉ

Ouvert Tous les Jours

MONDAY-FRIDAY

11:00AM-10:00PM

SATURDAY & SUNDAY

10:00AM-10:00PM

PARC

227 South 18th. Street
Philadelphia PA 19103
Tel (215) 545 2262
parc-restaurant.com



EXECUTIVE CHEF MATT HAGAR

BRASSERIE

DÎNER

FRUITS DE MER

SHRIMP COCKTAIL 22

LOBSTER COCKTAIL 21

LITTLENECK CLAMS* 10
(½ Dozen)

KING CRAB LEG 36

ASSORTED
OYSTERS* 18
(½ Dozen)

PETIT
PLATEAU* 75
— Serves 1 to 3 —

SPÉCIALITÉS
DU JOUR

Monday

DAURADE ROYALE EN
PAPILLOTE
33

Tuesday

LINGUINE VONGOLE
28

Wednesday

LOBSTER RISOTTO
39

Thursday

PORK MILANESE
33

Friday

BOUILLABAISSE
33

Saturday

DUCK AND CHERRIES
34

Sunday

COQ AU RIESLING
29

HORS D'OEUVRES

ONION SOUP GRATINÉE 13

GAZPACHO 11
Tomato, red pepper, cucumber

TOMATO TART 15
Roma tomato, goat cheese fondue, thyme

CRAB & AVOCADO 24
Crab rillette, shaved avocado

ESCARGOTS
Hazelnut butter 15

OEUF DURS MAYONNAISE
Deviled eggs, dressed king crab. 13

MACARONI AU GRATIN 12

SARDINES & BORDIER BUTTER
Baguette, lemon 19

TUNA CARPACCIO
Leek vinaigrette 22

SALMON TARTARE*
Shallots, lemon, espelette 16

STEAK TARTARE* 15.5
Chopped filet, capers, quail egg

RICOTTA RAVIOLI 14
Plum tomato, basil

CHICKEN LIVER PARFAIT 15
Red wine gelée, cherry- pistachio bread

SALADES

WARM SHRIMP SALAD
*Lemon beurre blanc,
avocado*
22

TOMATO SALAD
*Heirloom tomatoes,
pickled pearl onion, basil*
14

NIÇOISE
*Confit tuna, green beans,
potatoes, dijon vinaigrette*
19.50

SALADE VERTE
*haricots verts, radishes,
red wine vinaigrette*
12

ASSIETTE DE FROMAGES

*Chef's selection of 3 cheeses
with fresh baguette and
traditional accompaniments*
18

ENTRÉES

STEAK FRITES* 34
Seared hanger steak, maître d' butter

TROUT AMANDINE 31
Haricots verts, lemon brown butter

BEEF BOURGUIGNON 33
Root vegetables, lardons, pommes purée

MOULES FRITES 19
White wine, shallots, garlic

CHEESEBURGER 18
*Raclette cheese, grilled onion,
pommes frites*

SCALLOPS PROVENÇAL 36
Artichoke, tomato, fennel, basil pistou

MEDITERRANEAN SEA BASS . 30
*Tapenade, roasted peppers,
gigante beans*

VEAL ESCALOPE 32
Spring onions, mushroom cream

ROASTED SALMON 29
Petit peas, fava beans, beurre blanc

LOBSTER FRITES 52
Garlic-herb butter, lemon

PASTA JARDINIÈRE 19
*Broccoli, asparagus, warm cherry
tomatoes, toasted pine nuts, basil*

CHEESE OMELETTE 15
Gruyère or cheddar, fines herbs

½ ROAST CHICKEN 29
Pommes purée, jus de poulet

SPAGHETTI BOLOGNESE 21
Parmesan

STEAK AU POIVRE* 39
New York strip, garlic spinach

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

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| <p>APEROL SPRITZ <i>Aperol, Sparkling Wine</i> 15</p> <p>ROMARIN <i>Rosemary Infused Grapefruit Vodka, St. Germain, Lemon</i> 15</p> <p>SIDECAR <i>Old Overholt Rye, Boulard Calvados, Orange, Lemon</i> 15</p> <p>LE PARADIS <i>Pineapple-Ginger Infused Rum, Smith & Cross Rum, Lime</i> 16</p> <p>BASILIC <i>Citrus Vodka, Cucumber, Basil, Perrier</i> 15</p> <p>CÔTE D'AZUR <i>Orange Infused Scotch, Honey, Black Pepper, Laphroaig 10</i> 16</p> | <p>THE HUMMINGBIRD <i>Sparkling Wine, St. Germain, Perrier</i> 14</p> <p>MELON FUMÉ <i>Cazadores Reposado, Del Maguey Vida Mezcal, Yellow Chartreuse, Watermelon</i> 16</p> <p>ROSÉ NEGRONI <i>Hendrick's Gin, Lustau Vermut Rosé, Aperol</i> 15</p> <p>MANHATTAN NOIR <i>Bulleit Bourbon, Amaro Averna, Orange Bitters</i> 15</p> <p>PAMPLEMOUSSE <i>Combiér Pamplemousse Liqueur, Grapefruit, Sparkling Wine</i> 14</p> |
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FROSÉ
Strawberry, Lemon
15

DRAUGHT BEER

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| KRONENBOURG 1664 <i>European Pale Ale (France, 5.5%)</i> . . . | 7.5 |
| HOEGAARDEN <i>Belgian Witbier (Belgium, 4.9%)</i> | 7 |
| STELLA ARTOIS <i>Lager (Belgium, 5.0%)</i> | 7.5 |
| DOGFISH HEAD 60 MIN <i>American IPA (DE, 6.0%)</i> | 8 |
| ROTATING SEASONAL | 8.5 |

BOTTLED BEER

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| YUENGLING | 6 |
| <i>Amber Lager (Pennsylvania, 4.4%)</i> | |
| AMSTEL LIGHT | 7 |
| <i>Light Lager (Netherlands, 3.5%)</i> | |
| LAGUNITAS | 8 |
| <i>IPA (California, 6.2%)</i> | |

PASTIS & ABSINTHE

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| RICARD PASTIS | 16 |
| ABSINTHE PERNOD | 21 |
| ABSINTHE VIEUX CARRÉ | 22 |

BEVERAGE

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| CITRON PRESSÉ | 4 |
| ICED TEA | 4.50 |
| COFFEE | 4 |
| ACQUA PANNA | 8 |
| PERRIER | 8 |
| HOT CHOCOLAT | 4.5 |

WINE BY THE GLASS

Sparkling

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|---|----|
| VIN MOUSSEUX | 14 |
| <i>De Perrière, 'Blanc de Blancs' N.V. Brut, France</i> | |
| CRÉMANT ROSÉ | 15 |
| <i>Victorine de Chastenay N.V. Brut, Burgundy</i> | |
| CHAMPAGNE | 21 |
| <i>Taittinger, 'Cuvée Prestige' N.V. Brut, Reims</i> | |
| CHAMPAGNE | 25 |
| <i>Laurent Perrier, 'La Cuvée' N.V. Brut, Tours-sur-Marne</i> | |

White

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|---|----|
| PINOT GRIGIO | 13 |
| <i>Principato, 2019 Pavia, Italy</i> | |
| SAUVIGNON BLANC | 14 |
| <i>Decibel, 2019 Hawke's Bay, New Zealand</i> | |
| SANCERRE | 20 |
| <i>Jean Marc Crochet, 2019 Loire Valley</i> | |
| GRAVES BLANC | 15 |
| <i>Château Coustaut, 2017 Bordeaux</i> | |
| RIESLING | 15 |
| <i>Pierre Sparr, 2018 Alsace</i> | |
| CHARDONNAY | 16 |
| <i>Muirwood, 2019 Monterey County, California</i> | |
| MÂCON-VILLAGES | 15 |
| <i>Nicolas Potel, 2019 Burgundy</i> | |

Rosé

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| GRENACHE & SYRAH | 14 |
| <i>Domaine La Tour de Gatigne, 2018 Cevennes</i> | |

Red

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| PINOT NOIR | 14 |
| <i>Domaine de L'Évêché, 2017 Burgundy</i> | |
| CHINON | 16 |
| <i>Château de Coulaïne, 2019 Loire Valley</i> | |
| CÔTES-DU-RHÔNE | 15 |
| <i>Jean Luc Colombo, 'Les Abeilles' 2018 Rhône Valley, France</i> | |
| MALBEC | 15 |
| <i>Clos La Coutale, 2018 Cahors</i> | |
| BORDEAUX SUPÉRIEUR | 14 |
| <i>Château Font-Merlet, 2016 Bordeaux</i> | |
| CABERNET SAUVIGNON | 17 |
| <i>Stephen Vincent, 2018 Napa Valley, California</i> | |
| SAINT-ÉMILION | 21 |
| <i>Château Vieux Faurie, 2016 Bordeaux</i> | |