

RESTAURANT, BISTRO & CAFÉ

PARC

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



Ouvert Tous les Jours

MONDAY-FRIDAY

11:00AM-10:00PM

SATURDAY & SUNDAY

10:00AM-10:00PM

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

DÎNER

FRUITS DE MER

SHRIMP COCKTAIL 22

LOBSTER COCKTAIL 23

LITTLENECK CLAMS* 10
(1/2 Dozen)

KING CRAB LEG 39

ASSORTED
OYSTERS* 18
(1/2 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

CANARD AUX FIGUES
34

Sunday

COQ AU RIESLING
29

HORS D'ŒUVRES

ONION SOUP GRATINÉE14

MUSHROOM TART15
Pioppini mushrooms, truffle pecorino

CRAB & AVOCADO24
Crab rillette, shaved avocado

ESCARGOTS
Hazelnut butter 15

OEUF DURS MAYONNAISE
Deviled eggs, dressed king crab. 13

MACARONI AU GRATIN12

SARDINES & BORDIER BUTTER
Baguette, lemon 19

TUNA CARPACCIO
Leek vinaigrette 22

SALMON TARTARE*
Shallots, lemon, espelette16

STEAK TARTARE* 16
Chopped filet, capers, quail egg

RICOTTA RAVIOLI 14
Plum tomato, basil

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

MUSHROOM SOUP 13
Maitake, pioppini, cremini

SALADES

WARM SHRIMP SALAD
*Lemon beurre blanc,
avocado
22*

NIÇOISE
*Confit tuna, green beans,
potatoes, dijon vinaigrette
20*

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

ROASTED CARROT AND
BEET SALAD
*Goat cheese mousse, avocado,
toasted walnuts
15.50*

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 . 32
*Tapenade, roasted peppers,
gigante beans*

VEAL ESCALOPE 32
Spring onions, mushroom cream

ROASTED SALMON 29
Petit peas, fava beans, beurre blanc

LOBSTER FRITES 59
Garlic-herb butter, lemon

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

CHEESE OMELETTE 17
Gruyère or cheddar, fines herbs

1/2 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

8

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

SPECIALTY COCKTAILS

<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>Rye Whiskey, Boulard Calvados, Orange, Lemon</i> 15</p> <p>MON CHÉRI DE NORMANDIE <i>Hennessy VS Cognac, Amaro Nonino Quintessentia, Cidre Rosé de Normandie, Lemon</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>FLEUR DE LIS <i>Cazadores Reposado Tequila, Prunier Pineau des Charentes Rouge, Bonal Gentiane-Quina</i> 15</p> <p>ROSÉ NEGRONI <i>Hendrick's Gin, Lustau Vermut Rosé, Aperol</i> 15</p> <p>PAMPLEMOUSSE <i>Pamplemousse Liqueur, Grapefruit, Sparkling Wine</i> 14</p> <p>CIDRE DE POMME <i>Warm Apple Cider, Goslings Rum, Boulard Calvados</i> 14</p> <p>MANHATTAN NOIR <i>Bourbon, Amaro Averna, Orange Bitters</i> 15</p>
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DRAUGHT BEER

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

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>	
SICERA MARIANE	13
<i>Cidre Rosé (Normandie, 4.0%)</i>	

PASTIS & ABSINTHE

RICARD PASTIS	16
ABSINTHE PERNOD	21
ABSINTHE VIEUX CARRÉ	22

BEVERAGE

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

WINE BY THE GLASS

Sparkling

CRÉMANT	14
<i>Domaine Jean Vullien, N.V. Brut, Savoie</i>	
CRÉMANT ROSÉ	15
<i>Victorine de Chastenay N.V. Brut, Burgundy</i>	
CHAMPAGNE	25
<i>Laurent Perrier, 'La Cuvée' N.V. Brut, Tours-sur-Marne</i>	

White

SAUVIGNON BLANC	14
<i>Rata Estate, 2021 Marlborough, New Zealand</i>	
SANCERRE	20
<i>Jean Marc Crochet, 2020 Loire Valley</i>	
BORDEAUX BLANC	16
<i>Château Bellevue, 2019 Entre-Deux-Mers</i>	
PINOT GRIS	14
<i>Domaine Jean-Pierre Herr, 2019 Alsace</i>	
RIESLING	15
<i>Pierre Sparr, 2018 Alsace</i>	
CHARDONNAY	16
<i>Muirwood, 2020 Monterey County, California</i>	
MÂCON-VILLAGES	15
<i>Nicolas Potel, 2020 Burgundy</i>	

Rosé

GRENACHE & SYRAH	14
<i>Domaine La Tour de Gatigne, 2020 Cevennes</i>	
CABERNET FRANC	16
<i>Marc Plouzeau, 2020 Chinon</i>	

Red

PINOT NOIR	14
<i>Domaine de L'Évêché, 2018 Burgundy</i>	
CHINON	16
<i>Château de Coulaïne, 2020 Loire Valley</i>	
CÔTES-DU-RHÔNE	15
<i>Jean Luc Colombo, 'Les Abeilles' 2018 Rhône Valley</i>	
MALBEC	15
<i>Château Nozières, 'Ambroise de l'Her', 2016 Cahors</i>	
BORDEAUX SUPÉRIEUR	14
<i>Château Font-Merlet, 2016 Bordeaux</i>	
CABERNET SAUVIGNON	16
<i>Daou, 2019 Paso Robles, California</i>	
SAINT-ÉMILION	21
<i>Château Vieux Faurie, 2016 Bordeaux</i>	