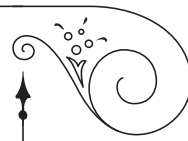


RESTAURANT, BISTRO & CAFÉ

Ouvert Tous les Jours

PARC

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



MONDAY-FRIDAY
11:00AM-10:00PM
SATURDAY & SUNDAY
10:00AM-10:00PM

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

DÉJEUNER

FRUITS DE MER

SHRIMP COCKTAIL
22
LOBSTER COCKTAIL
21
KING CRAB LEG
36

ASSORTED OYSTERS*
(½ Dozen)
18
LITTLENECK CLAMS*
(½ Dozen)
10

PETIT PLATEAU*
— Serves 1 to 3 person —
75

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 rilette, 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

SANDWICHES

COUNTRY CHICKEN CLUB . . . 17.50
Avocado, bacon, rosemary aioli
SMOKED SALMON TARTINE . 16.50
*Horseradish crème fraîche,
egg, capers, red onions*
CHEESEBURGER 18
*Grilled onion, raclette cheese,
pommes frites*
CURRY CHICKEN SALAD
SANDWICH 14
*Avocado, green grapes,
toasted almonds*
JAMBON BEURRE BAGUETTE . . 13
Ham, comté
ROAST BEEF SANDWICH 15
*Horseradish crème, watercress,
caraway baguette*
AVOCADO TOAST 14
Poached eggs, pain santé

ENTRÉES

QUICHE LORRAINE 14
Bacon, gruyère, onion
CROQUE MADAME* 15
Grilled ham, fried egg, sauce mornay
MOULES FRITES 19
White wine, shallots, garlic
TROUT AMANDINE 31
Haricots verts, lemon brown butter
ROASTED SALMON 29
Petit peas, fava beans, beurre blanc
MEDITERRANEAN SEA BASS 30
Tapenade, roasted peppers, gigante beans
CHEESE OMELETTE 15
Gruyère or cheddar, fines herbes
PASTA JARDINIÈRE. 19
*Broccoli, asparagus, warm cherry tomatoes,
toasted pine nuts, basil*
STEAK FRITES* 34
Seared hanger steak, maître d' butter
½ ROAST CHICKEN 29
Pommes purée, jus de poulet
SPAGHETTI BOLOGNESE. 21
Parmesan
STEAK AU POIVRE* 39
New York strip, garlic spinach

SALADES

SALADE VERTE
*Haricots verts,
radishes, red wine
vinaigrette*
12
WARM SHRIMP SALAD
*Lemon beurre blanc,
avocado*
22
TOMATO SALAD
*Heirloom tomatoes,
pickled pearl onion,
basil*
14
CHICKEN PAILLARD
*Almond tapenade,
shaved vegetable salad*
18
NIÇOISE SALAD
*Confit tuna, green
beans, potatoes,
dijon vinaigrette*
19.50

SIDES

POMMES FRITES
SAUTÉÉD SPINACH
HARICOTS VERTS
POMMES PURÉE
7.50

ASSIETTE DE FROMAGES

Chef's selection of 3 cheeses
with fresh baguette and traditional accoutrements

18

*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>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

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>	

PASTIS & ABSINTHE

RICARD PASTIS	16
ABSINTHE PERNOD	21
ABSINTHE VIEUX CARRÉ	22

BEVERAGE

CITRON PRESSÉ	4
ICED TEA	4.50
MILKSHAKE <i>vanilla or chocolate</i>	9
COFFEE	4
ACQUA PANNA	8
PERRIER	8
HOT CHOCOLAT	4.5

WINE BY THE GLASS

Sparkling

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

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

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

Red

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>	