

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

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

HOT CHOCOLATE

4.50

SELECTION OF HOT TEAS

4.50

MILKSHAKE

vanilla or chocolate

9

ICED TEA

4.5

ORANGE OR GRAPEFRUIT JUICE

(fresh squeezed)

4

CITRON PRESSÉ

4

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
GAZPACHO	11
<i>Tomato, red pepper, cucumber</i>	
TUNA CARPACCIO*	22
<i>Leek vinaigrette</i>	
SARDINES AU BEURRE	19
<i>Bordier butter, baguette</i>	
TOMATO TART	15
<i>Roma tomato, goat cheese fondue, thyme</i>	
RICOTTA RAVIOLI	14
<i>Plum tomato, basil</i>	
ESCARGOTS	15
<i>Hazelnut butter</i>	
OEUF DURS MAYONNAISE	13
<i>Deviled eggs, dressed king crab</i>	
SALMON TARTARE*	16
<i>Shallots, lemon, espelette</i>	
CRAB & AVOCADO	24
<i>Crab rillette, shaved avocado</i>	
STEAK TARTARE*	15.50
<i>Chopped filet, capers, quail egg</i>	
MACARONI AU GRATIN	12
CHICKEN LIVER PARFAIT	15
<i>Red wine gelée, cherry-pistachio bread</i>	

SALADES

TOMATO SALAD	14
<i>Heirloom tomatoes, pickled pearl onion, basil</i>	
WARM SHRIMP SALAD	22
<i>Lemon beurre blanc, avocado</i>	
NICOISE	19.50
<i>Confit tuna, green beans, potatoes, dijon vinaigrette</i>	
SALADE VERTE	12
<i>Haricots verts, radishes, red wine vinaigrette</i>	

ENTRÉES

COUNTRY CHICKEN CLUB	17.50
<i>Avocado, bacon, rosemary aioli</i>	
CHEESEBURGER*	18
<i>Grilled onion, raclette cheese, pommes frites</i>	
CHEESE OMELETTE	15
<i>Gruyère or cheddar, fines herbes</i>	
TROUT AMANDINE	31
<i>Haricots verts, lemon brown butter</i>	
MOULES FRITES	19
<i>White wine, shallots, garlic</i>	
STEAK FRITES*	34
<i>Seared hangar steak, maître d' butter</i>	
½ ROAST CHICKEN	29
<i>Pommes purée, jus de poulet</i>	
SPAGHETTI BOLOGNESE	21
<i>Parmesan</i>	
STEAK AU POIVRE*	39
<i>New York strip, garlic spinach</i>	

Fruits de Mer

SHRIMP COCKTAIL	22
LOBSTER COCKTAIL	21
KING CRAB LEG	36
LITTLENECK CLAMS*	½ Dozen 10
ASSORTED OYSTERS*	½ Dozen 18

PETIT PLATEAU*
— Serves 1 to 3 person —
75

SIDES

POMMES FRITES	
SAUTÉED SPINACH	
HARICOTS VERTS	
POMMES PURÉE	7.50

ASSIETTE DE FROMAGES

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

WINES 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'Eveche, 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 SUPERIEUR	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>	

DRAUGHT BEER

KRONENBOURG 1664 <i>European Pale Ale (France, 7.5%)</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 <i>Amber Lager (Pennsylvania, 4.4%)</i>	8
AMSTEL LIGHT <i>Light Lager (Netherlands, 3.5%)</i>	7
LAGUNITAS <i>IPA (California, 6.2%)</i>	8

Specialty Cocktails

APEROL SPRITZ
Aperol, Sparkling Wine
15

ROMARIN
*Rosemary Infused
Grapefruit Vodka,
St. Germain, Lemon*
15

SIDECAR
*Old Overholt Rye, Boulard
Calvados, Orange, Lemon*
15

LE PARADIS
*Pineapple-Ginger Infused
Rum, Smith & Cross Rum,
Lime*
16

BASILIC
*Citrus Vodka, Cucumber,
Basil, Perrier*
15

CÔTE D'AZUR
*Orange Infused Scotch,
Honey, Black Pepper,
Laphroaig 10*
16

THE HUMMINGBIRD
*Sparkling Wine,
St. Germain, Perrier*
14

MELON FUMÉ
*Cazadores Reposado,
Del Maguey Vida Mezcal,
Yellow Chartreuse,
Watermelon*
16

ROSÉ NEGRONI
*Hendrick's Gin, Lustau
Vermut Rosé, Aperol*
15

MANHATTAN NOIR
*Bulleit Bourbon, Amaro
Averna, Orange Bitters*
15

PAMPLEMOUSSE
*Combier Pamplemousse
Liqueur, Grapefruit,
Sparkling Wine*
14

FROSÉ
Strawberry, Lemon
15