

PARC

RESTAURANT, BISTRO & CAFÉ

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



Ouvert Tous les Jours

DAILY: 11:00AM-10:00PM
BRUNCH: SATURDAY & SUNDAY
11:00AM-4:00PM

BRASSERIE

DÎNER

FRUITS DE MER

SHRIMP COCKTAIL
22

LOBSTER COCKTAIL
21

KING CRAB LEG
26

WEST COAST
OYSTERS*
(½ Dozen)
19.50

ASSORTED OYSTERS*
(½ Dozen)
18

SPÉCIALITÉ

DU MAISON

LOBSTER FRITES

52

HORS D'ŒUVRES

ONION SOUP GRATINÉE 13

MACARONI AU GRATIN 12

TOMATO TART 15
Roma tomato, goat cheese fondue, thyme

GAZPACHO 11
Local tomato, cucumber, rye boule

CRAB & AVOCADO 24
Crab rillette, shaved avocado

ESCARGOTS *Hazelnut butter* 15

TUNA CARPACCIO *Leek vinaigrette* 22

SALMON TARTARE* *Shallots, lemon, espelette* . 16

STEAK TARTARE* 15.5
Chopped filet, capers, quail egg

RICOTTA RAVIOLI 14/19
Plum tomato, basil

SALADES

WARM SHRIMP SALAD
Lemon beurre blanc, avocado
22

TOMATO SALAD
Pickled shallots, basil
13

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

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

SIDES

POMMES FRITES
SAUTÉED SPINACH
HARICOTS VERTS
POMMES PURÉE

7.50

ENTRÉES

STEAK FRITES* 32
Seared hanger steak, maître d' butter

TROUT AMANDINE. 31
Haricots verts, lemon brown butter

CHICKEN PAILLARD 18
Shaved vegetable salad

MOULES FRITES 19
White wine, shallots, garlic

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

SCALLOPS PROVENÇAL . . 32
*Artichoke, tomato, fennel,
basil pistou*

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

DUCK AND FIGS 34
*Confit duck leg, figs,
braised turnip*

ROASTED SALMON. 29
*Petit peas, fava beans,
beurre blanc*

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

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

WINES BY THE GLASS

Sparkling

VIN MOUSSEUX
Simonet, Blanc de Blancs, Brut 13/60
N.V. Alsace, France

CRÉMANT ROSÉ *Victorine de Chastenay*
Brut 15/60
N.V. Bourgogne

CHAMPAGNE *Moët & Chandon*
'Imperial' 22/115
N.V. Épernay, France

MÉTHODE TRADITIONNELLE
Domaine Chandon, Brut Rosé 18/85
N.V. California

CHAMPAGNE
Laurent Perrier, La Cuvée 25/125
N.V. Reims, France

White

PINOT GRIGIO *Principato. 13/55*
2019 Pavia, Italy

SAUVIGNON BLANC *Nobilo 14/60*
2019 Marlborough, New Zealand

SANCERRE *Jean Marc Crochet 20/86*
2018, Loire Valley, France

RIESLING *Goldatzel Johannesberger*
Vogelsang, 'Trocken' 14/65
2018 Rheingau, Germany

CHARDONNAY *Hess, 'Select' 14/66*
2018 Monterey County, California

MACON VILLAGE *Mommessin,*
'Vielle Vignes,' 16/76
2017 Bordeaux, France

Rosé

ROSÉ *Domaine La Tour de Gatigne, . . 14/60*
2018 Cevennes, France

CÔTES DE PROVENCE ROSÉ
Mirabeau 18/75
2018 Provence, France

CÔTES DE PROVENCE ROSÉ
Juliette, 'La Sangliere' 15/70
2017 Provencé, France

Red

PINOT NOIR
Domaine de l'Évêché 14/66
2016 Côte Chalonnaise, France

CHINON *Domaine de la Noblaie*
'Temps de Cerises' 16/74
2018 Loire Valley, France

MÉDOC *Château Haut-Valeyrac, . . . 15/70*
2016 Bordeaux, France

MALBEC *Portillo 14/60*
2019 Mendoza, Argentina

BORDEAUX SUPERIEUR
Château Font-Merlet 14/66
2012 Bordeaux, France

CABERNET SAUVIGNON
Daou Vineyards 17/75
2017 Paso Robles, California

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

PAMPLEMOUSSE
Combiar Pamplemousse
Liqueur, Grapefruit,
Sparkling Wine
 14

GRAND COSMO
Stateside Vodka,
Grand Marnier, Lime,
Cranberry
 15

BASILIC
Citrus Vodka,
Cucumber, Basil
 15

SAINT TROPEZ
Tito's Vodka,
Pineapple, Vanilla
 15

FROSÉ
Strawberry,
St. Germain, Lemon
 15

DRAUGHT BEER

TROEGS 'PERPETUAL' IPA (*Pennsylvania, 7.5%*) 8

HOEGAARDEN (*Belgium, 4.9%*) 7

STELLA ARTOIS (*Belgium, 5.0%*) 7.5

COORS LIGHT (*Lager, 4.2%*) 5

ROTATING SEASONAL 8

*10 OZ. POUR AVAILABLE FOR DRAUGHT BEER

BOTTLED BEER

YUENGLING 6
Amber Lager (Pennsylvania, 4.4%)

LAGUNITAS 8
IPA (California, 6.2%)

AMSTEL LIGHT 7
Light Lager (Netherlands, 3.5%)