

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 36

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'OEUVRES

ONION SOUP GRATINÉE . . . . . 14

CELERIAC SOUP . . . . . 11  
*Truffle duxelle*

MUSHROOM TART . . . . . 15  
*Pioppini mushrooms, truffle pecorino*

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\* . . . . . 16  
*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

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 . . . . . 16  
*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><b>APEROL SPRITZ</b> <i>Aperol, Sparkling Wine</i> 15</p> <p><b>ROMARIN</b> <i>Rosemary Infused Grapefruit</i> <i>Vodka, St. Germain, Lemon</i> 15</p> <p><b>SIDECAR</b> <i>Rye Whiskey, Boulard</i> <i>Calvados, Orange, Lemon</i> 15</p> <p><b>MON CHÉRI DE</b> <b>NORMANDIE</b> <i>Hennessy VS Cognac, Amaro</i> <i>Nonino Quintessentia, Cidre</i> <i>Rosé de Normandie, Lemon</i> 16</p> <p><b>BASILIC</b> <i>Citrus Vodka, Cucumber,</i> <i>Basil, Perrier</i> 15</p> <p><b>CÔTE D'AZUR</b> <i>Orange Infused Scotch, Honey,</i> <i>Black Pepper, Laphroaig</i> 10 16</p>	<p><b>THE HUMMINGBIRD</b> <i>Sparkling Wine,</i> <i>St. Germain, Perrier</i> 14</p> <p><b>FLEUR DE LIS</b> <i>Cazadores Reposado Tequila,</i> <i>Prunier Pineau des Charentes</i> <i>Rouge, Bonal Gentiane-Quina</i> 15</p> <p><b>ROSÉ NEGRONI</b> <i>Hendrick's Gin, Lustau Vermut</i> <i>Rosé, Aperol</i> 15</p> <p><b>PAMPLEMOUSSE</b> <i>Pamplemousse</i> <i>Liqueur, Grapefruit,</i> <i>Sparkling Wine</i> 14</p> <p><b>CIDRE DE POMME</b> <i>Warm Apple Cider, Goslings</i> <i>Rum, Boulard Calvados</i> 14</p>
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**DRAUGHT BEER**

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

**BOTTLED BEER**

<b>YUENGLING</b> . . . . .	6
<i>Amber Lager (Pennsylvania, 4.4%)</i>	
<b>AMSTEL LIGHT</b> . . . . .	7
<i>Light Lager (Netherlands, 3.5%)</i>	
<b>LAGUNITAS</b> . . . . .	8
<i>IPA (California, 6.2%)</i>	
<b>SICERA MARIANE</b> . . . . .	13
<i>Cidre Rosé (Normandie, 4.0%)</i>	

**PASTIS & ABSINTHE**

<b>RICARD PASTIS</b> . . . . .	16
<b>ABSINTHE PERNOD</b> . . . . .	21
<b>ABSINTHE VIEUX CARRÉ</b> . . . . .	22

**BEVERAGE**

<b>GITRON PRESSÉ</b> . . . . .	4
<b>ICED TEA</b> . . . . .	4.50
<b>COFFEE</b> . . . . .	4
<b>ACQUA PANNA</b> . . . . .	8
<b>PERRIER</b> . . . . .	8
<b>HOT CHOCOLAT</b> . . . . .	4.5

**WINE BY THE GLASS**

*Sparkling*

<b>CRÉMANT</b> . . . . .	14
<i>Domaine Jean Vullien, N.V. Brut, Savoie</i>	
<b>CRÉMANT ROSÉ</b> . . . . .	15
<i>Victorine de Chastenay N.V. Brut, Burgundy</i>	
<b>CHAMPAGNE</b> . . . . .	25
<i>Laurent Perrier, 'La Cuvée' N.V. Brut, Tours-sur-Marne</i>	
<b>CHAMPAGNE</b> . . . . .	21
<i>Taittinger, 'Cuvée Prestige' N.V. Brut, Reims</i>	

*White*

<b>SAUVIGNON BLANC</b> . . . . .	14
<i>Rata Estate, 2020 Marlborough, New Zealand</i>	
<b>SANCERRE</b> . . . . .	20
<i>Jean Marc Crochet, 2020 Loire Valley</i>	
<b>GRAVES BLANC</b> . . . . .	15
<i>Château Coustaut, 2017 Bordeaux</i>	
<b>PINOT GRIS</b> . . . . .	14
<i>Domaine Jean-Pierre Herr, 2019 Alsace</i>	
<b>RIESLING</b> . . . . .	15
<i>Pierre Sparr, 2018 Alsace</i>	
<b>CHARDONNAY</b> . . . . .	16
<i>Muirwood, 2019 Monterey County, California</i>	
<b>MÂCON-VILLAGES</b> . . . . .	15
<i>Nicolas Potel, 2019 Burgundy</i>	

*Rosé*

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

*Red*

<b>BEAUJOLAIS NOUVEAU</b> . . . . .	14
<i>Domaine de Cornillac, 2021 Beaujolais</i>	
<b>PINOT NOIR</b> . . . . .	14
<i>Domaine de L'Évêché, 2017 Burgundy</i>	
<b>CHINON</b> . . . . .	16
<i>Château de Coulaïne, 2019 Loire Valley</i>	
<b>CÔTES-DU-RHÔNE</b> . . . . .	15
<i>Jean Luc Colombo, 'Les Abeilles' 2018 Rhône Valley</i>	
<b>MALBEC</b> . . . . .	15
<i>Château Nozières, 'Ambroise de l'Her', 2016 Cahors</i>	
<b>BORDEAUX SUPÉRIEUR</b> . . . . .	14
<i>Château Font-Merlet, 2016 Bordeaux</i>	
<b>CABERNET SAUVIGNON</b> . . . . .	16
<i>Daou, 2019 Paso Robles, California</i>	
<b>SAINT-ÉMILION</b> . . . . .	21
<i>Château Vieux Faurie, 2016 Bordeaux</i>	