

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

BRASSERIE

ALL DAY

FRUITS DE MER

SHRIMP COCKTAIL  
22  
LOBSTER COCKTAIL  
23  
KING CRAB LEG  
36

PETIT  
PLATEAU\*  
Serves 1 to 3  
75

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

HORS D'OEUVRES

ESCARGOTS . . . . . 15  
*Hazelnut butter*  
SALMON TARTARE\* . . . . . 16  
*Shallots, lemon, espelette*  
MACARONI GRATIN . . . . . 12  
CELERIAC SOUP . . . . . 11  
*Truffle duxelles*  
STEAK TARTARE\* . . . . . 16  
*Chopped filet, capers, quail egg*

TUNA CARPACCIO\* . . . . . 22  
*Leek vinaigrette*  
ONION SOUP GRATINÉE . . . . . 14  
SARDINES AU BEURRE . . . . . 19  
*Bordier butter, baguette*  
MUSHROOM TART . . . . . 15  
*Pioppini mushrooms, truffle pecorino*  
RICOTTA RAVIOLI . . . . . 14  
*Plum tomato, basil*

BRUNCH Available until 4 PM

EGGS BENEDICT\* . . . . . 16  
*Hollandaise sauce*  
BUTTERMILK PANCAKES . . . . . 12  
*Maple syrup*  
SPINACH &  
GOAT CHEESE OMELETTE . . . . . 15  
SMOKED SALMON TARTINE . . . 16.50  
*Horseradish crème fraîche, egg, capers,  
red onions*

AVOCADO TOAST\* . . . . . 14  
*Poached eggs, pain santé*  
QUICHE LORRAINE . . . . . 14  
*Bacon, gruyère, onion*  
TWO EGGS ANY STYLE . . . . . 15  
*Potatoes lyonnaise, choice of bacon or  
sausage, brioche toast*  
COUNTRY CHICKEN CLUB . . . . 17.50  
*Avocado, bacon, rosemary, aioli*

Salades

SALADE VERTE  
*Haricots verts, radishes,  
red wine vinaigrette*  
12  
ROASTED BEET &  
CARROT SALAD  
*Goat cheese mousse,  
avocado, toasted walnuts*  
15.50  
NICOISE SALAD  
*Confit tuna, green beans,  
potatoes, Dijon vinaigrette*  
20  
WARM SHRIMP  
SALAD  
*Lemon beurre blanc,  
avocado*  
22

ENTRÉES

STEAK FRITES\* . . . . . 34  
*Seared hanger steak, maître d' butter*  
TROUT AMANDINE . . . . . 31  
*Haricots verts, lemon brown butter*  
BEEF BOURGUIGNON . . . . . 33  
*Root vegetables, pommes purée*  
MOULES FRITES . . . . . 19  
*White wine, shallots, garlic*  
CHEESEBURGER . . . . . 19  
*Grilled onion, raclette cheese, pommes frites*  
MEDITERRANEAN SEA BASS . . . . 32  
*Tapenade, roasted peppers, gigante beans*  
ROASTED SALMON\* . . . . . 29  
*Petit peas, fava bean, beurre blanc*  
PASTA JARDINIÈRE . . . . . 19  
*Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil*  
CHEESE OMELETTE . . . . . 16  
*Gruyère, fines herbes*  
SPAGHETTI BOLOGNESE . . . . . 21  
*Parmesan*  
ROASTED HALF CHICKEN . . . . . 29  
*Pommes purée, jus de poulet*  
STEAK AU POIVRE\* . . . . . 39  
*New York strip, garlic spinach*  
LOBSTER FRITES\* . . . . . 59  
*Garlic-herb butter, lemon*

PLAT DU JOUR

Thanksgiving Dinner

BUTTERNUT SQUASH SOUP  
ROASTED TURKEY  
BREAST & CONFIT LEG

Sides

TURKEY SAUSAGE STUFFING  
CANDIED YAMS  
ROASTED BRUSSELS SPROUTS  
POMMES PURÉE  
CRANBERRY COMPOTE  
TURKEY GRAVY

Desserts

PUMPKIN TART  
or  
PECAN TART

\$56 per person

ASSIETTE DE FROMAGES

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

18

SIDES

SAUTÉED SPINACH  
HARICOTS VERTS  
POMMES PURÉE  
POMMES FRITES

8

TURKEY OR PORK  
SAUSAGE

5

\*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.