

RESTAURANT, BISTRO & CAFÉ

Ouvert Tous les Jours

MONDAY-FRIDAY

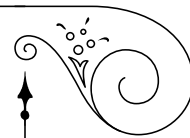
11:00AM-10:00PM

SATURDAY & SUNDAY

10:00AM-10:00PM

**PARC**

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



EXECUTIVE CHEF MATT HAGAR

BRASSERIE

DÉJEUNER

FRUITS DE MER

SHRIMP COCKTAIL  
22  
LOBSTER COCKTAIL  
23  
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 ..... 14  
CELERIAC SOUP ..... 11  
*Truffle duxelle*  
MUSHROOM TART ..... 15  
*Pioppini mushrooms, truffle pecorino*  
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\* ..... 16  
*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 ..... 15  
*Avocado, green grapes, toasted almonds*  
JAMBON BEURRE BAGUETTE .. 13  
*Ham, comté*  
ROAST BEEF SANDWICH ..... 17  
*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 ..... 32  
*Tapenade, roasted peppers, gigante beans*  
CHEESE OMELETTE ..... 16  
*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  
CHICKEN PAILLARD  
*Almond tapenade, shaved vegetable salad*  
18  
NIÇOISE SALAD  
*Confit tuna, green beans, potatoes, dijon vinaigrette*  
20  
ROASTED CARROT AND BEET SALAD  
*Goat cheese mousse, avocado, toasted walnuts*  
15.50

SIDES

POMMES FRITES  
SAUTÉÉD SPINACH  
HARICOTS VERTS  
POMMES PURÉE

8

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><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>MILKSHAKE</b> <i>vanilla or chocolate</i> . . . . .	9
<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>Taaittinger, '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 Gâtigne, 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>	