

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
39

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
MUSHROOM TART 15
Pioppini mushrooms, truffle pecorino
CRAB & AVOCADO 24
Crab rillette, shaved avocado
ESCARGOTS 15
Hazelnut butter
OEUFS DURS MAYONNAISE 13
Deviled eggs, dressed king crab
MACARONI AU GRATIN 12
SARDINES & BORDIER BUTTER..... 19
Baguette, lemon

TUNA CARPACCIO 22
Leek vinaigrette
SALMON TARTARE* 16
Shallots, lemon, espelette
STEAK TARTARE* 16
Chopped filet, capers, quail egg
RICOTTA RAVIOLI 14
Plum tomato, basil
CHICKEN LIVER PARFAIT 15
Red wine gelée, cherry- pistachio bread
MUSHROOM SOUP 13
Maitake, pioppini, cremini

SANDWICHES

COUNTRY CHICKEN CLUB18
Avocado, bacon, rosemary aioli
SMOKED SALMON TARTINE . . .17
*Horseradish crème fraîche,
egg, capers, red onions*
CHEESEBURGER18
*Grilled onion, raclette cheese,
pommes frites*
CURRY CHICKEN SALAD
SANDWICH15
*Avocado, green grapes,
toasted almonds*
JAMBON BEURRE BAGUETTE . . .13
Ham, comté
ROAST BEEF SANDWICH19
*Horseradish crème, watercress,
caraway baguette*
AVOCADO TOAST15
Poached eggs, pain santé

ENTRÉES

QUICHE LORRAINE16
Bacon, gruyère, onion
CROQUE MADAME*15
Grilled ham, fried egg, sauce mornay
MOULES FRITES19
White wine, shallots, garlic
TROUT AMANDINE31
Haricots verts, lemon brown butter
ROASTED SALMON29
Petit peas, fava beans, beurre blanc
MEDITERRANEAN SEA BASS32
Tapenade, roasted peppers, gigante beans
CHEESE OMELETTE17
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 CHICKEN29
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
SAUTÉED 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>APEROL SPRITZ <i>Aperol, Sparkling Wine</i> 15</p> <p>ROMARIN <i>Rosemary Infused Grapefruit</i> <i>Vodka, St. Germain, Lemon</i> 15</p> <p>SIDECAR <i>Rye Whiskey, Boulard</i> <i>Calvados, Orange, Lemon</i> 15</p> <p>MON CHÉRI DE NORMANDIE <i>Hennessy VS Cognac, Amaro</i> <i>Nonino Quintessentia, Cidre</i> <i>Rosé de Normandie, Lemon</i> 16</p> <p>BASILIC <i>Citrus Vodka, Cucumber,</i> <i>Basil, Perrier</i> 15</p> <p>CÔTE D'AZUR <i>Orange Infused Scotch, Honey,</i> <i>Black Pepper, Laphroaig</i> 10 16</p>	<p>THE HUMMINGBIRD <i>Sparkling Wine,</i> <i>St. Germain, Perrier</i> 14</p> <p>FLEUR DE LIS <i>Cazadores Reposado Tequila,</i> <i>Prunier Pineau des Charentes</i> <i>Rouge, Bonal Gentiane-Quina</i> 15</p> <p>ROSÉ NEGRONI <i>Hendrick's Gin, Lustau Vermut</i> <i>Rosé, Aperol</i> 15</p> <p>PAMPLEMOUSSE <i>Pamplemousse</i> <i>Liqueur, Grapefruit,</i> <i>Sparkling Wine</i> 14</p> <p>CIDRE DE POMME <i>Warm Apple Cider, Goslings</i> <i>Rum, Boulard Calvados</i> 14</p> <p>MANHATTAN NOIR <i>Bourbon, Amaro Averna,</i> <i>Orange Bitters</i> 15</p>
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DRAUGHT BEER

KRONENBOURG 1664 <i>European Pale Ale (France, 5.5%)</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	6
<i>Amber Lager (Pennsylvania, 4.4%)</i>	
AMSTEL LIGHT	7
<i>Light Lager (Netherlands, 3.5%)</i>	
LAGUNITAS	8
<i>IPA (California, 6.2%)</i>	
SICERA MARIANE	13
<i>Cidre Rosé (Normandie, 4.0%)</i>	

PASTIS & ABSINTHE

RICARD PASTIS	16
ABSINTHE PERNOD	21
ABSINTHE VIEUX CARRÉ	22

BEVERAGE

GITRON PRESSÉ	4
ICED TEA	4.50
MILKSHAKE <i>vanilla or chocolate</i>	9
COFFEE	4
ACQUA PANNA	8
PERRIER	8
HOT CHOCOLAT	4.5

WINE BY THE GLASS

Sparkling

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

White

SAUVIGNON BLANC	14
<i>Rata Estate, 2021 Marlborough, New Zealand</i>	
SANCERRE	20
<i>Jean Marc Crochet, 2020 Loire Valley</i>	
BORDEAUX BLANC	16
<i>Château Bellevue, 2019 Entre-Deux-Mers</i>	
PINOT GRIS	14
<i>Domaine Jean-Pierre Herr, 2019 Alsace</i>	
RIESLING	15
<i>Pierre Sparr, 2018 Alsace</i>	
CHARDONNAY	16
<i>Muirwood, 2020 Monterey County, California</i>	
MÂCON-VILLAGES	15
<i>Nicolas Potel, 2020 Burgundy</i>	

Rosé

GRENACHE & SYRAH	14
<i>Domaine La Tour de Gâtigne, 2020 Cevennes</i>	
CABERNET FRANC	16
<i>Marc Plouzeau, 2020 Chinon</i>	

Red

PINOT NOIR	14
<i>Domaine de L'Évêché, 2018 Burgundy</i>	
CHINON	16
<i>Château de Coulaïne, 2020 Loire Valley</i>	
CÔTES-DU-RHÔNE	15
<i>Jean Luc Colombo, 'Les Abeilles' 2018 Rhône Valley</i>	
MALBEC	15
<i>Château Nozières, 'Ambroise de l'Her', 2016 Cahors</i>	
BORDEAUX SUPÉRIEUR	14
<i>Château Font-Merlet, 2016 Bordeaux</i>	
CABERNET SAUVIGNON	16
<i>Daou, 2019 Paso Robles, California</i>	
SAINT-ÉMILION	21
<i>Château Vieux Faurie, 2016 Bordeaux</i>	