

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 24
LITTLENECK CLAMS* 10
(½ Dozen)
KING CRAB LEG 39

ASSORTED
OYSTERS* 18
(½ Dozen)

PETIT
PLATEAU* 80
— Serves 1 to 3 —

SPÉCIALITÉS
DU JOUR

Monday

DAURADE ROYALE EN
PAPILLOTE

34

Tuesday

BOUDIN BLANC

28

Wednesday

LOBSTER RISOTTO

40

Thursday

POULET FEUILLETÉ

32

Friday

BOUILLABAISSE

33

Saturday

RACK OF LAMB

54

Sunday

CASSOULET

33

HORS D'OEUVRES

ONION SOUP GRATINÉE 14.50
MUSHROOM TART 16
Pioppini mushrooms, truffle pecorino
CRAB & AVOCADO 24.50
Crab rilette, shaved avocado
ESCARGOTS *Hazelnut butter* 16
OEUF DURS MAYONNAISE
Deviled eggs, dressed king crab. 13
MACARONI AU GRATIN 13
SARDINES & BORDIER BUTTER
Baguette, lemon 19
TUNA CARPACCIO
Leek vinaigrette 22

SALMON TARTARE*
Shallots, lemon, espelette 16.50
STEAK TARTARE* 17
Chopped filet, capers, quail egg
RICOTTA RAVIOLI 15
Plum tomato, basil
CHICKEN LIVER PARFAIT . . 15.50
Red wine gelée, cherry- pistachio bread
PEA SOUP 13
Almonds, chives
CHARCUTERIE 19
*Pâté Campagne, Duck Rilette,
Jambon de Bayonne*

SALADES

WARM SHRIMP SALAD
*Lemon beurre blanc,
avocado*
23

NIÇOISE
*Confit tuna, green beans,
potatoes, dijon vinaigrette*
20

SALADE VERTE
*haricots verts, radishes,
red wine vinaigrette*
12.50

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 accoutrements*
19

ENTRÉES

STEAK FRITES* 34
Seared hanger steak, maître d' butter
TROUT AMANDINE 31
Haricots verts, lemon brown butter
BEEF BOURGUIGNON 34
Root vegetables, lardons, pommes purée
MOULES FRITES 20
White wine, shallots, garlic
CHEESEBURGER 20
*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 33
Spring onions, mushroom cream
ROASTED SALMON 29
Petit peas, fava beans, beurre blanc
CHEESE OMELETTE 17
Gruyère or cheddar, fines herbes

MOROCCAN LAMB SHANK . . . 38
Couscous, harissa, orange blossom yogurt
PASTA JARDINIÈRE 19
*Broccoli, asparagus, warm cherry
tomatoes, toasted pine nuts, basil*
½ ROAST CHICKEN 29
Pommes purée, jus de poulet
SPAGHETTI BOLOGNESE 21
Parmesan
STEAK AU POIVRE* 40
New York strip, garlic spinach
DUCK CONFIT 32
Potatoes sarladaise, frisée

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

APEROL SPRITZ
Aperol, Sparkling Wine
15

ROMARIN
Rosemary Infused Grapefruit
Vodka, St. Germain, Lemon
15

SIDECAR
Old Overholt Rye Whiskey,
Boulevard Calvados, Orange, Lemon
15

**MON CHÉRI DE
NORMANDIE**
Hennessy VS Cognac, Amaro
Nonino Quintessentia, Cidre
Rosé de Normandie, Lemon
16

BASILIC
Citrus Vodka, Cucumber,
Basil, Perrier
15

CÔTE D'AZUR
Orange Infused Scotch, Honey,
Black Pepper, Laphroaig 10
16

THE HUMMINGBIRD
Sparkling Wine,
St. Germain, Perrier
14

FLEUR DE LIS
Cazadores Reposado Tequila,
Prunier Pineau des Charentes
Rouge, Bonal Gentiane-Quina
15

ROSÉ NEGRONI
Hendrick's Gin, Lustau Vermut
Rosé, Aperol
15

PAMPLEMOUSSE
Pamplemousse Liqueur,
Grapefruit, Sparkling Wine
14

MANHATTAN NOIR
Bulleit Rye Whiskey, Amaro
Averna, Orange Bitters
15

FROSÉ
Côte Mas Rosé, St. Germain,
Watermelon, Strawberry, Mint
15

DRAUGHT BEER

KRONENBOURG 1664 European Pale Ale (France, 5.5%) . . 7.50

UNIBROUE BLANCHE DE CHAMBLY
Belgian Style Wheat Ale (Quebec 5%) 7.50

VONN TRAPPIENNA LAGER
Vienna Style Amber Lager (Vermont, 5.2%) 7.50

VICTORY CLOUD WALKER HAZY IPA
New England IPA (Pennsylvania 6.8%) 8.50

ROTATING SEASONAL BEER 9

BOTTLED BEER

TROEG'S SUNSHINE PILSNER 8
Pilsner (Pennsylvania 4.5%)

YARDS PALE ALE 8
Pale Ale (Pennsylvania, 4.6%)

SICERA MARIANE 13
Cidre Rosé (Normandie, 4.0%)

STELLA ARTOIS 7.50
Lager (Belgium, 5%).

SAISON DUPONT 9.50
Farmhouse Saison (Belgium, 6.5%)

PASTIS & ABSINTHE

RICARD PASTIS 16

ABSINTHE PERNOD 21

ABSINTHE VIEUX CARRÉ 22

BEVERAGE

CITRON PRESSÉ 4
ICED TEA 4.50
MILKSHAKE vanilla or chocolate 9
COFFEE 4
AGUA PANNA 8
PERRIER 8
HOT CHOCOLATE 4.50

WINE BY THE GLASS

Sparkling

CRÉMANT 16
Victorine de Chastenay N.V. Blanc de Blancs Brut, Burgundy

ROSÉ FRIZANT 19
Mas de Daumas Gassac, Languedoc-Roussillon

CHAMPAGNE 31
A. Margaine, 1er Cru, 'Le Brut,' N.V. Montagne de Reims

White

SAUVIGNON BLANC 20
Farella, 'La Luce' Coombsville, Napa Valley 2020

SAUVIGNON BLANC 17
Fernand et Fils, Coteaux du Giennois, Loire Valley 2018

RIESLING 16
Pierre Sparr, Alsace 2019

PINOT GRIS 15
Domaine Jean-Pierre Herr, Alsace 2019

CHARDONNAY 17
Novellum, Languedoc-Roussillon 2020

Rosé

GRENACHE, CINSULT & SYRAH 14
La Croix de Peyrassol, Provence 2020

CABERNET FRANC 17
Lieu Dit, Santa Barbara 2020

Red

PINOT NOIR 15
Domaine de L'Évêché, Burgundy 2018

CÔTES-DU-RHÔNE ROUGE 16
Domaine des Gravennes, Rhône Valley 2020

MALBEC 16
Mary Taylor, 'Odile Delpon' Cahors 2018

BORDEAUX SUPÉRIEUR 15
Château Font-Merlet, Bordeaux 2016

CABERNET SAUVIGNON 18
Lapostolle, Valle del Rapel, Chile 2019

SAINT-ÉMILION 22
Château Vieux Faurie, Bordeaux 2016

*Les Vins Demi Bouteilles
half-bottles (375ml)*

Blancs

D6 CHAMPAGNE 60
Laurent Perrier, 'La Cuvée', N.V., Tours-sur-Marne

D3 CHARDONNAY 63
Trefethen, 2020, Napa Valley, California

D2 SANCERRE 51
Karine Lauverjat, 2020, Loire Valley

D4 POUILLY-FUMÉ 39
Domaine Alain Caillbourdin, 'Les Cris', 2020, Loire Valley

Rouges

D11 PINOT NOIR 55
Duckhorn, 'Migration', 2017, Sonoma Coast, California

D12 CÔTES-DU-RHÔNE 45
E. Guigal, 2016, Northern Rhone

D13 MERLOT 68
Duckhorn, 2018, Napa Valley, California