

RESTAURANT, BISTRO & CAFÉ

Ouvert Tous les Jours

MONDAY-FRIDAY

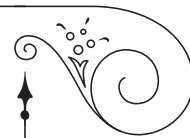
11:00AM-10:00PM

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
24
KING CRAB LEG
39

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

PETIT PLATEAU*
— Serves 1 to 3 person —
80

HORS D'OEUVRES

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

SALMON TARTARE* 16.50
Shallots, lemon, espelette
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

SANDWICHES

COUNTRY CHICKEN CLUB 18
Avocado, bacon, rosemary aioli
SMOKED SALMON TARTINE 17
Horseradish crème fraîche, egg, capers, red onions
CHEESEBURGER 20
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 19
Horseradish crème, watercress, caraway baguette
AVOCADO TOAST 15
Poached eggs, pain santé

ENTRÉES

QUICHE LORRAINE 16
Bacon, gruyère, onion
CROQUE MADAME* 15
Grilled ham, fried egg, sauce mornay
MOULES FRITES 20
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 17
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* 40
New York strip, garlic spinach

SALADES

SALADE VERTE
Haricots verts, radishes, red wine vinaigrette
12.50
WARM SHRIMP SALAD
Lemon beurre blanc, avocado
23
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

*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 Vodka, St. Germain, Lemon</i> 15</p> <p>SIDECAR <i>Old Overholt Rye Whiskey, Boulevard Calvados, Orange, Lemon</i> 15</p> <p>MON CHÉRI DE NORMANDIE <i>Hennessy VS Cognac, Amaro Nonino Quintessentia, Cidre Rosé de Normandie, Lemon</i> 16</p> <p>BASILIC <i>Citrus Vodka, Cucumber, Basil, Perrier</i> 15</p> <p>CÔTE D'AZUR <i>Orange Infused Scotch, Honey, Black Pepper, Laphroaig 10</i> 16</p>	<p>THE HUMMINGBIRD <i>Sparkling Wine, St. Germain, Perrier</i> 14</p> <p>FLEUR DE LIS <i>Cazadores Reposado Tequila, Prunier Pineau des Charentes Rouge, Bonal Gentiane-Quina</i> 15</p> <p>ROSÉ NEGRONI <i>Hendrick's Gin, Lustau Vermut Rosé, Aperol</i> 15</p> <p>PAMPLEMOUSSE <i>Pamplemousse Liqueur, Grapefruit, Sparkling Wine</i> 14</p> <p>MANHATTAN NOIR <i>Bulleit Rye Whiskey, Amaro Averna, Orange Bitters</i> 15</p> <p>FROSÉ <i>Côte Mas Rosé, St. Germain, Watermelon, Strawberry, Mint</i> 15</p>
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DRAUGHT BEER

KRONENBOURG 1664 European Pale Ale (France, 5.5%) . . .	7.50
UNIBROUE BLANCHE DE CHAMBLY <i>Belgian Style Wheat Ale (Quebec 5%)</i>	7.50
VONN TRAPPIENNA LAGER <i>Vienna Style Amber Lager (Vermont, 5.2%)</i>	7.50
VICTORY CLOUD WALKER HAZY IPA <i>New England IPA (Pennsylvania 6.8%)</i>	8.50
ROTATING SEASONAL BEER	9

BOTTLED BEER

TROEG'S SUNSHINE PILSNER	8
<i>Pilsner (Pennsylvania 4.5%)</i>	
YARDS PALE ALE	8
<i>Pale Ale (Pennsylvania, 4.6%)</i>	
SICERA MARIANE	13
<i>Cidre Rosé (Normandie, 4.0%)</i>	
STELLA ARTOIS	7.50
<i>Lager (Belgium, 5%)</i>	
SAISON DUPONT	9.50
<i>Farmhouse Saison (Belgium, 6.5%)</i>	

PASTIS & ABSINTHE

RICARD PASTIS	16
ABSINTHE PERNOD	21
ABSINTHE VIEUX CARRÉ	22

BEVERAGE

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

WINE BY THE GLASS

Sparkling

CRÉMANT	16
<i>Victorine de Chastenay N.V. Blanc de Blancs Brut, Burgundy</i>	
ROSÉ FRIZANT	19
<i>Mas de Daumas Gassac, Languedoc-Roussillon</i>	
CHAMPAGNE	31
<i>A. Margaine, 1er Cru, 'Le Brut,' N.V. Montagne de Reims</i>	

White

SAUVIGNON BLANC	20
<i>Farella, 'La Luce' Coombsville, Napa Valley 2020</i>	
SAUVIGNON BLANC	17
<i>Fernand et Fils, Coteaux du Giennois, Loire Valley 2018</i>	
RIESLING	16
<i>Pierre Sparr, Alsace 2019</i>	
PINOT GRIS	15
<i>Domaine Jean-Pierre Herr, Alsace 2019</i>	
CHARDONNAY	17
<i>Novellum, Languedoc-Roussillon 2020</i>	

Rosé

GRENACHE, CINSULT & SYRAH	14
<i>La Croix de Peyrassol, Provence 2020</i>	
CABERNET FRANC	17
<i>Lieu Dit, Santa Barbara 2020</i>	

Red

PINOT NOIR	15
<i>Domaine de L'Évêché, Burgundy 2018</i>	
CÔTES-DU-RHÔNE ROUGE	16
<i>Domaine des Gravennes, Rhône Valley 2020</i>	
MALBEC	16
<i>Mary Taylor, 'Odile Delpon' Cahors 2018</i>	
BORDEAUX SUPÉRIEUR	15
<i>Château Font-Merlet, Bordeaux 2016</i>	
CABERNET SAUVIGNON	18
<i>Lapostolle, Valle del Rapel, Chile 2019</i>	
SAINT-ÉMILION	22
<i>Château Vieux Faurie, Bordeaux 2016</i>	

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

Blancs

D6 CHAMPAGNE	60
<i>Laurent Perrier, 'La Cuvée', N.V., Tours-sur-Marne</i>	
D3 CHARDONNAY	63
<i>Trefethen, 2020, Napa Valley, California</i>	
D2 SANCERRE	51
<i>Karine Lauverjat, 2020, Loire Valley</i>	
D4 POUILLY-FUMÉ	39
<i>Domaine Alain Caillbourdin, 'Les Cris', 2020, Loire Valley</i>	

Rouges

D11 PINOT NOIR	55
<i>Duckhorn, 'Migration', 2017, Sonoma Coast, California</i>	
D12 CÔTES-DU-RHÔNE	45
<i>E. Guigal, 2016, Northern Rhone</i>	
D13 MERLOT	68
<i>Duckhorn, 2018, Napa Valley, California</i>	