

# Restaurant, bistro & café

# PARC

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



*Ouvert Tous les Jours*

MONDAY-THURSDAY : 7:30 AM to 11PM

FRIDAY : 7:30 AM to MIDNIGHT

SATURDAY : 10:00 AM to MIDNIGHT

SUNDAY : 10:00 AM to 10 PM

## Brasserie

## DÎNER

### FRUITS DE MER

SHRIMP COCKTAIL . . . 16  
1/2 LB LOBSTER . . . . 19  
KING CRAB LEG . . . . 19.5  
LITTLENECK CLAMS . 10  
*1/2 Dozen*

SNOW CRAB CLAWS .16.5  
ASSORTED OYSTERS . 16  
*1/2 Dozen*  
WEST COAST OYSTERS .19.5  
*1/2 Dozen*

PETIT PLATEAU  
*Serves 2 to 4*  
48

GRAND PLATEAU  
*Serves 6 to 8*  
96

### ASSIETTE DE FROMAGES

Choice of 3 | Choice of 5 | Choice of 7  
15 | 25 | 35

### HORS D'OEUVRES

ONION SOUP GRATINÉE . . . . . 11  
STEAK TARTARE . . . . . 15.5  
*Chopped filet, capers, quail egg*  
CHICKEN LIVER MOUSSE . . . . . 12  
*Pickled shallots, grain mustard*  
ESCARGOTS . . . . . 14  
*Hazelnut butter*  
POTATO AND LEEK SOUP . . . . . 10  
TUNA CARPACCIO . . . . . 15.5  
*Leek vinaigrette*  
MACARONI AU GRATIN . . . . . 9

WILD MUSHROOM TART . . . . . 11  
*Truffled Fondue*  
CHARCUTERIE . . . . . 16.5  
*Artisanal cured meats, country pâté, chicken liver mousse*  
SPINACH RAVIOLI . . . . . 11/20  
*Ricotta, tomato pomodoro*  
TARTE FLAMBÉE . . . . . 10  
*Vermont Bacon, onions, crème fraîche*  
SMOKED TROUT . . . . . 12  
*Cucumber-frisee salad*

### SPÉCIALITÉS DU JOUR

*Monday*

**DOVER SOLE**

31

*Tuesday*

**PORK MILANESE**

26

*Wednesday*

**LOBSTER AMERICAINE**

30

*Thursday*

**VEAL GOULASH**

26

*Friday*

**BOUILLABAISSE**

28

*Saturday*

**VEAL OSSO BUGCO**

32

*Sunday*

**CASSOULET**

22

### wine carafes

12 oz. . . . . 16  
25 oz. . . . . 28

*Blanc*

*Rouge*

CHARDONNAY  
*Labouré-Roi*

MERLOT  
*Labouré-Roi*

### SALADES

SALADE VERTE  
*Haricots verts, red wine vinaigrette*  
8

SALADE LYONNAISE  
*Frisée, lardons, poached egg*  
14

BEET SALAD  
*Mascarpone, candied walnuts, pomegranate vinaigrette*  
12

WARM SHRIMP SALAD  
*Lemon beurre blanc, avocado*  
16.5

### ENTRÉES

TROUT AMANDINE . . . . . 24  
*Haricots verts, lemon brown butter*  
STEAK FRITES . . . . . 27  
*Seared hangar steak, maître d' butter*  
1/2 ROAST CHICKEN . . . . . 23  
*Pommes purée, jus de poulet*  
ROTISSERIE DUCK . . . . . 28  
*Sunchoke purée, baby vegetables, cherry gastrique*  
STEAK AU POIVRE . . . . . 30  
*New York strip, garlic spinach*  
BRAISED BEEF SHORT RIB . . . . . 26  
*Sauce bordelaise, creamed spinach*  
PARISIAN GNOCCHI . . . . . 16  
*Parsnip purée, brussels sprouts, trumpet mushrooms*  
SALMON EN CROUTE . . . . . 26  
*Mushroom duxelle, pinot grigio buerre blanc*  
LAMB SHANK PROVENÇAL . . . . . 27  
*Goat cheese polenta, nicoise olives*  
SPAGHETTI BOLOGNESE . . . . . 16  
MONKFISH PICCATA . . . . . 24  
*Capers, celery remoulade*

ROASTED DIVER SCALLOPS . . . . . 26  
*Vegetable bouillabaisse, rouille*  
MOULES FRITES . . . . . 17.5  
*White wine, shallots, garlic*  
CHEESEBURGER . . . . . 16  
*Grilled onion, raclette cheese, pommes frites*  
OMELETTE . . . . . 13  
*Gruyère, fines herbes*

### SIDES

POMMES FRITES  
SAUTÉED SPINACH  
BUTTERED CORN  
CAULIFLOWER GRATIN  
HARICOTS VERTS  
POMMES PURÉE  
6

20% gratuity included  
for parties of 6 or more

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.