

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

Executive Chef

WILLIAM QUINN

BRASSERIE

DÎNER

FRUITS DE MER

- | | |
|-------------------------------|---|
| SHRIMP COCKTAIL 17 | LITTLENECK CLAMS* 10
½ Dozen |
| LOBSTER COCKTAIL 19 | ASSORTED OYSTERS* 17
½ Dozen |
| KING CRAB LEG 19.50 | WEST COAST OYSTERS* 19.50
½ Dozen |

PETIT PLATEAU*

— Serves 1 to 3 —

75

GRAND PLATEAU*

— Serves 4 to 6 —

150

HORS D'ŒUVRES

- | | |
|---|---|
| ONION SOUP GRATINÉE 12.50 | SALMON TARTARE* 16
<i>Shallots, lemon, espelette</i> |
| STEAK TARTARE* 15.50
<i>Chopped filet, capers, quail egg</i> | CHARCUTERIE 17
<i>Artisanal cured meats, country pâté, chicken liver parfait</i> |
| CHICKEN LIVER PARFAIT 14
<i>Red wine gelée</i> | MACARONI AU GRATIN 9.50 |
| ESCARGOTS 15
<i>Hazelnut butter</i> | CRAB & AVOCADO 24
<i>Bibb lettuce, shallot vinaigrette</i> |
| RICOTTA RAVIOLI 13/18
<i>Plum tomato, basil</i> | TUNA CARPACCIO* 19
<i>Leek vinaigrette</i> |
| GAZPACHO 10
<i>Red pepper, cucumber, basil</i> | BEEF CARPACCIO* 16
<i>Arugula, parmigiano reggiano, olive oil</i> |
| TOMATO TART 15
<i>Roma tomatoes, goat cheese fondue, thyme</i> | OEUF DURS MAYONNAISE 10
<i>Deviled eggs, dressed King Crab</i> |

WINE CARAFES

- 12 oz 18
25 oz 32

Blanc Blend

35% GRENACHE BLANC
25% VERMENTINO, 25% CHARDONNAY
15% SAUVIGNON BLANC
Languedoc, France

Rouge Blend

GRENACHE 45%, CARIGNAN 25%,
CINSAULT 15%, MERLOT 10%, SYRAH 5%
Languedoc, France

SALADES

- SALADE VERTE
*Haricots verts, radishes,
red wine vinaigrette*
10
- SALADE LYONNAISE*
Frisée, lardons, poached egg
15.50
- HEIRLOOM TOMATO SALAD
Mozzarella, basil, olive oil
15
- WARM SHRIMP SALAD
Lemon beurre blanc, avocado
20.50

ENTRÉES

- | | |
|--|--|
| TROUT AMANDINE 28
<i>Haricots verts, lemon brown butter</i> | MEDITERRANEAN SEA BASS 29
<i>Tapenade, roasted peppers, gigante beans</i> |
| STEAK FRITES* 29.50
<i>Seared hangar steak, maître d' butter</i> | SALMON PROVENÇAL* 26
<i>Fennel, oranges, artichokes, taggiasca olives</i> |
| ½ ROAST CHICKEN 28
<i>Pommes purée, jus de poulet</i> | MOULES FRITES 18.50
<i>White wine, shallots, garlic</i> |
| ROASTED DUCK BREAST* 28
<i>Spring onions, cherries, chanterelles</i> | CHEESEBURGER* 17
<i>Grilled onion, raclette cheese, pommes frites</i> |
| STEAK AU POIVRE* 38
<i>New York strip, garlic spinach</i> | CHEESE OMELETTE 15
<i>Gruyère or cheddar, fines herbes</i> |
| BEEF BOURGUIGNON 28
<i>Root vegetables, pommes purée</i> | SPAGHETTI BOLOGNESE 18
<i>Parmesan</i> |
| LAMB SHANK PROVENÇAL* 31
<i>Goat cheese polenta, niçoise olives</i> | |
| PASTA PRIMAVERA 19
<i>Spring vegetables, warm cherry tomatoes,
toasted pine nuts, basil</i> | |
| VEAL ESCALOPE 29
<i>Chanterelles, maitake, sweet onions,
mushroom cream</i> | |

ASSIETTE DE FROMAGES

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

SIDES

- POMMES FRITES
SAUTÉED SPINACH
HARICOTS VERTS
POMMES PURÉE
BUTTERED CORN
6.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

KIR ROYALE
Sparkling Wine
Crème De Cassis
12

PARISIAN MULE
Chamomile infused Gin, Ginger
Maraschino, Green Chartreuse
14

LE PARASOL
Stateside Vodka, Strawberry
Coconut Water
15

FRENCH 75
Bombay Gin
Orange Liqueur, Fresh Lemon
Sparkling Wine
13

PAMPLEMOUSSE
Combiar Pamplemousse Liqueur
Fresh Grapefruit, Fresh Lemon
Sparkling Wine
12

SAINT TROPEZ
Pineapple infused Tito's Vodka
Solerno Blood Orange
15

SIDECAR
Bulleit Rye, Boulard Calvedos
Orange, Lemon
14

LE NEGRONI
Barrel-Reserve Bluecoat Gin
Lillet Blanc, Nonino Amaro, Campari
16

BASILIC
Smirnoff Citrus Vodka
St. Germain Elderflower Liqueur
Basil, Cucumber
12

ROMARIN
Rosemary infused Vodka
St. Germain Elderflower Liqueur
Grapefruit
12

WEEKEND AT CANNES
Vodka, Mandarin Orange
Ginger, Mint
14

MIDNIGHT IN PARIS
Old Overholt Rye, Amaro, Blue-
berry, Cardamom
15

FROSÉ

Juliette Rosé, St. Germain, Strawberry

15

DRAUGHT BEER

- STRONGBOW English Hard Apple Cider (England, 4.5%) 7
- KRONENBOURG 1664 European Pale Lager (France, 5.0%) 7
- HOEGAARDEN Belgian White (Belgium, 4.9%) 7
- BELL'S 'TWO HEARTED' American IPA (MI, 7.0%) 7
- STELLA ARTOIS European Pale Lager (Belgium, 5.0%) 8
- YARDS 'BRAWLER' British Amber Ale (Pennsylvania, 4.2%) 7
- SARANAC OCTOBERFEST German-Style Märzen (New York, 5.4%) 7

BOTTLED BEER

- VICTORY 'PRIMA PILS' 7
German Pilsner (Pennsylvania, 5.3%)
- YUENGLING 6
Amber Lager (Pennsylvania, 4.4%)
- AMSTEL LIGHT 7
Light Lager (Netherlands, 3.5%)
- NEWCASTLE 8
American Brown Ale (Netherlands, 4.7%)
- DESCHUTES
'BLACK BUTTE' 7
American Porter (Oregon, 5.2%)
- LINDEMAN'S FRAMBOISE . . . 14
Lambic (Belgium, 4.0%)
- ESTRELLA DAMM 'DAURA' . . . 7
Gluten-Free Lager (Spain, 5.4%)
- KRONENBOURG 1664 BLANC . . 7
Witbier (France, 5.0%)
- NEW BELGIUM 'FAT TIRE' . . . 7
American Amber (Colorado, 5.2%)
- LEFT HAND MILK STOUT 7
Nitro Stout (Colorado, 6.0%)
- DOGFISH HEAD '90 MIN' 8
Double IPA (Delaware, 9.0%)
- SIERRA NEVADA 7
American Pale Ale (California, 5.3%)
- BROOKLYN 'SORACHI ACE' . . . 7
Saison (New York, 7.2%)
- UNIBROUE
'LA FIN DU MONDE' 12
Belgian Triple (Quebec, 9.0%)
- 'DUCHESS DE BOURGOGNE' . 13
Sour Flemish Red Ale (Belgium, 6.0%)
- LAGUNITAS 'DAYTIME' 7
Session IPA (California, 4.7%)
- CLAUSTHALER AMBER 6
Non-Alcoholic (Germany, 0.5%)
- WYNDRIDGE CIDER 8
Hard Apple Cider (Pennsylvania, 5.5%)

WINE BY THE GLASS

Sparkling

- VIN MOUSSEUX Simonet, Blanc de Blancs, Brut 13
N.V. Alsace, France
- MÉTHODE TRADITIONNELLE Francois Montand
Brut Rosé 13
N.V. Jura, France
- MÉTHODE TRADITIONNELLE Domaine Chandon
Brut Rosé 15
N.V. California
- CHAMPAGNE Moët & Chandon, 'Imperial', Brut 21
N.V. Épernay, France
- CHAMPAGNE Veuve Clicquot Ponsardin, 'Yellow Label', Brut . . 25
N.V. Reims, France

White

- PINOT GRIGIO Caposaldo 12
2015 Veneto, Italy
- SAUVIGNON BLANC Nobilo 13
2016 Marlborough, New Zealand
- SAUVIGNON BLANC-SEMILLON Cape Mentelle 18
2016 Margaret River, Australia
- SANCERRE Jean-Marc et Mathieu Crochet
'Cellier de la Thibaude' 17
2016 Loire Valley, France
- MUSCADET-SÈVRE ET MAINE
Domaine des Quatres Routes, Sur Lie 14
2016 Loire Valley
- RIESLING Selbach, 'Bernkasteler Kurfürstlay' 13
2016 Mosel, Germany
- CHARDONNAY Hess, 'Select' 13
2014 Monterey County, California
- CHARDONNAY Louis Latour, 'Grand Ardèche' 16
2014 Ardèche, France
- CHABLIS Domaine Alain Gautheron 20
2015 Chablis, France

Rosé

- ROSÉ OF GRENACHE-SYRAH
Juliette, 'La Sanglière' 13
2015 Méditerranée, France
- ROSÉ OF GRENACHE-SYRAH-CINSAULT
Minuty, 'M' 15
2015 Méditerranée, France
- ROSÉ SANCERRE
Franck & Sylvain Godon 19
2015 Loire Centrale

Red

- PINOT NOIR Domaine de l'Évêché 13
2014 Bourgogne Côte Chalonnaise, France
- PINOT NOIR Foris 16
2013 Rogue Valley, Oregon
- GRENACHE Bielsa, 'Viñas Viejas' 13
2013 Campo de Borja, Spain
- CÔTES-DU-RHÔNE Château Beauchene, 'Grande Réserve' . . 14
2015 Rhône Valley, France
- MALBEC Tinto Negro, 'Reserva' 12
2016 Mendoza, Argentina
- BORDEAUX SUPERIEUR Château Font-Merlet 14
2010 Bordeaux, France
- CABERNET SAUVIGNON
Domaines Barons de Rothschild, 'Los Vascos' 15
2015 Colchagua Valley, Chile
- CABERNET SAUVIGNON Salvestrin, 'Cult' 18
2014 California

PASTIS & ABSINTHE

- RICARD
13
- LUCID ABSINTHE
22
- ABSINTHE PERNOD
20
- ABSINTHE VIEUX CARRÉ
18

BEVERAGE

- CITRON PRESSÉ 4
- ICED TEA 4
- COFFEE 4
- LA COLOMBE DRAFT LATTE . 6
- EVIAN 6
- BADOIT 6
- ORANGINA 4.50
- MILKSHAKE 6
Vanilla / Chocolate