

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 —

65

GRAND PLATEAU*

— Serves 4 to 6 —

130

HORS D'ŒUVRES

- | | |
|---|---|
| ONION SOUP GRATINÉE 12.50 | TUNA AND GRILLED ASPARAGUS* 19
<i>Champagne vinaigrette, lemon, chervil</i> |
| STEAK TARTARE* 15.50
<i>Chopped filet, capers, quail egg</i> | LOBSTER BISQUE 15
<i>Crème fraîche, chives</i> |
| CHICKEN LIVER PARFAIT 14
<i>Red wine gelée</i> | CRAB & AVOCADO 22
<i>Bibb lettuce, shallot vinaigrette</i> |
| ESCARGOTS 15
<i>Hazelnut butter</i> | TUNA CARPACCIO* 19
<i>Leek vinaigrette</i> |
| RICOTTA RAVIOLI 12/18
<i>Plum tomato, basil</i> | SEARED FOIE GRAS* 18
<i>Strawberry jam, ploye, marcona almonds</i> |
| LOBSTER TARTINE 18
<i>Avocado, lemon, herbs</i> | MUSHROOM TART 15
<i>Pioppini mushrooms, truffled pecorino</i> |
| CHARCUTERIE 17
<i>Artisanal cured meats, country pâté, chicken liver parfait</i> | ŒUFS DURS MAYONNAISE 10
<i>Deviled eggs, dressed King Crab</i> |
| MACARONI AU GRATIN 9.50 | |

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
- BEEF SALAD
Goat cheese, apple, pecans
14.50
- WARM SHRIMP SALAD
Lemon beurre blanc, avocado
20.50

ENTRÉES

- | | |
|--|--|
| TROUT AMANDINE 27
<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 26
<i>Pommes purée, jus de poulet</i> | MOULES FRITES 18.50
<i>White wine, shallots, garlic</i> |
| ROASTED DUCK BREAST* 28
<i>Spring onions, pears, chanterelles</i> | CHEESEBURGER* 17
<i>Grilled onion, raclette cheese, pommes frites</i> |
| STEAK AU POIVRE* 36
<i>New York strip, garlic spinach</i> | OMELETTE 15
<i>Gruyère, fines herbes</i> |
| BEEF BOURGUIGNON 28
<i>Root vegetables, pommes purée</i> | TAGLIATELLE 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
- 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

FRENCH 75

Bombay Gin
Orange Liqueur, Fresh Lemon
Sparkling Wine
13

PAMPLEMOUSSE

Combiér Pamplemousse Liqueur
Fresh Grapefruit, Fresh Lemon
Sparkling Wine
12

SAINT TROPEZ

Pineapple infused Tito's Vodka
Solerno Blood Orange
15

LA VIE EN ROUGE

Hibiscus infused Bluecoat Gin
Beet, Ginger, Honey
16

SIDECAR

Bulleit Rye, Boulard Calvedos
Orange, Lemon
14

THE 18TH

Old Overholt Rye, Campari
Fernet Branca, Sweet Vermouth
16

BASILIC

Smirnoff Citrus Vodka
St Germain Elderflower Liqueur
Basil, Cucumber
12

ROMARIN

Rosemary infused Vodka
St. Germain Elderflower Liqueur
Grapefruit
12

DRAUGHT BEER

- STRONGBOW English Hard 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
- VICTORY 'SUMMER LOVE' American Blonde Ale (Pennsylvania, 5.2%) . . 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
- CHAMPAGNE Moët & Chandon, 'Cuvée Dom Pérignon', Brut . . 45
2004 Reims, France

White

- PINOT GRIGIO Caposaldo 12
2014 Veneto, Italy
- SAUVIGNON BLANC Nobilo 13
2015 Marlborough, New Zealand
- SAUVIGNON BLANC-SEMILLON Cape Mentelle 18
2016 Margaret River, Australia
- SANCERRE Jean-Marc et Mathieu Crochet
'Cellier de la Thibaude' 17
2015 Loire Valley, France
- MUSCADET-SÈVRE ET MAINE
Domaine des Quatres Routes, Sur Lie 14
2015 Loire Valley
- RIESLING Selbach, 'Bernkasteler Kurfürstlay' 13
2015 Mosel, Germany
- CHARDONNAY Hess, 'Select' 13
2014 Monterey County, California
- CHARDONNAY Bouchard Aîné & Fils 16
2013 Maconnais, 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
2012 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
- CHÂTEAUNEUF-DU-PAPE Tour de L'Isle 24
2012 Southern Rhône, France
- MALBEC Tinto Negro, 'Reserva' 12
2015 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 3.50
- COFFEE 4
- EVIAN 6
- BADOIT 6
- ORANGINA 4.50
- MILKSHAKE 6
Vanilla / Chocolate