

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 . . . . . 22                     | LITTLENECK CLAMS* . . . . 10<br>½ Dozen           |
| LOBSTER COCKTAIL . . . . 21                      | ASSORTED OYSTERS* . . . . 18<br>½ Dozen           |
| KING CRAB LEG . . . . . 24                       | WEST COAST OYSTERS* 19.50<br>½ Dozen              |
| <b>PETIT PLATEAU*</b><br>— Serves 1 to 3 —<br>75 | <b>GRAND PLATEAU*</b><br>— Serves 4 to 6 —<br>150 |

HORS D'OEUVRES

- |   |   |
|---|---|
| ONION SOUP GRATINÉE . . . . . 12.50   | SALMON TARTARE* . . . . . 16<br><i>Shallots, lemon, espelette</i>                             |
| STEAK TARTARE* . . . . . 15.50<br><i>Chopped filet, capers, quail egg</i>           | CHARCUTERIE . . . . . 17<br><i>Artisanal cured meats, country pâté, chicken liver parfait</i> |
| CHICKEN LIVER PARFAIT . . . . . 15<br><i>Red wine gelée, cherry pistachio bread</i> | MACARONI AU GRATIN . . . . . 12   |
| ESCARGOTS . . . . . 15<br><i>Hazelnut butter</i>                                    | CRAB & AVOCADO . . . . . 24<br><i>Bibb lettuce, shallot vinaigrette</i>                       |
| RICOTTA RAVIOLI . . . . . 13/18<br><i>Plum tomato, basil</i>                        | TUNA CARPACCIO* . . . . . 22<br><i>Leek vinaigrette</i>                                       |
| MUSHROOM SOUP . . . . . 13<br><i>Maitake, pioppini and crimini</i>                  | BEEF CARPACCIO* . . . . . 16<br><i>Arugula, parmigiano reggiano, olive oil</i>                |
| MUSHROOM TART . . . . . 15<br><i>Pioppini mushrooms, truffled pecorino</i>          | OEUF DURS MAYONNAISE . . . . . 10<br><i>Deviled eggs, dressed King Crab</i>                   |

WINE CARAFES

- 12 oz . . . . . 20  
25 oz . . . . . 39

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

ROASTED CARROT AND BEET SALAD  
*Goat cheese mousse, avocado, toasted walnuts*  
14.50

SALADE VERTE  
*Haricots verts, radishes, red wine vinaigrette*  
11

SALADE LYONNAISE\*  
*Frisée, lardons, poached egg*  
15.50

WARM SHRIMP SALAD  
*Lemon beurre blanc, avocado*  
20.50

ENTRÉES

- |  |  |
|--|--|
| TROUT AMANDINE . . . . . 29<br><i>Haricots verts, lemon brown butter</i>                                 | MEDITERRANEAN SEA BASS . . . . 29<br><i>Tapenade, roasted peppers, gigante beans</i>   |
| STEAK FRITES* . . . . . 29.50<br><i>Seared hangar steak, maître d' butter</i>                            | SALMON PROVENÇAL* . . . . . 26<br><i>Fennel, oranges, artichokes, taggiasca olives</i> |
| ½ ROAST CHICKEN . . . . . 28<br><i>Pommes purée, jus de poulet</i>                                       | MOULES FRITES . . . . . 18.50<br><i>White wine, shallots, garlic</i>                   |
| DUCK L'ORANGE* . . . . . 34<br><i>Sautéed spinach, red bliss potatoes</i>                                | CHEESEBURGER* . . . . . 17<br><i>Grilled onion, raclette cheese, pommes frites</i>     |
| STEAK AU POIVRE* . . . . . 38<br><i>New York strip, garlic spinach</i>                                   | CHEESE OMELETTE . . . . . 15<br><i>Gruyère or cheddar, fines herbes</i>                |
| BEEF BOURGUIGNON . . . . . 28<br><i>Root vegetables, pommes purée</i>                                    | SPAGHETTI BOLOGNESE . . . . . 18<br><i>Parmesan</i>                                    |
| LAMB SHANK PROVENÇAL* . . . . 33<br><i>Goat cheese polenta, niçoise olives</i>                           |  |
| PASTA PRIMAVERA . . . . . 19<br><i>Spring vegetables, warm cherry tomatoes, toasted pine nuts, basil</i> |  |
| VEAL ESCALOPE . . . . . 33<br><i>Chanterelles, maitake, sweet onions, mushroom cream</i>                 |  |

ASSIETTE DE FROMAGES

- |             |             |             |
|-------------|-------------|-------------|
| Choice of 3 | Choice of 5 | Choice of 7 |
| 18          | 30          | 42          |

SIDES

- POMMES FRITES  
SAUTÉED SPINACH  
HARICOTS VERTS  
POMMES PURÉE

7.50

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

**SPECIALTY COCKTAILS**

- CHAMPS-ÉLYSÉES**  
Brandy, Green Chartreuse  
Lime, Ginger Beer  
14
- FRENCH 75**  
Bombay Gin, Orange Liqueur  
Fresh Lemon, Sparkling Wine  
13
- ROMARIN**  
Rosemary infused Vodka  
St. Germain Elderflower Liqueur  
Grapefruit  
13
- SIDECAR**  
Old Overholt Rye, Boulard  
Calvados, Orange, Lemon  
14
- PAMPLEMOUSSE**  
Combiér Pamplemousse Liqueur  
Fresh Grapefruit, Fresh Lemon  
Sparkling Wine  
13
- FROSÉ**  
Juliette Rosé, Strawberry  
St. Germain Elderflower Liqueur  
15
- NEGRONI FUMÉ**  
Reposado Tequila, China-China  
Dry Vermouth, Campari  
Mezcal Rinse  
16

- LA PARASOL**  
Stateside Vodka, Dry Vermouth  
Raspberry, Lemon  
15
- SAINT TROPEZ**  
Pineapple infused Tito's Vodka  
Vanilla, Orange  
15
- BASILIC**  
Citrus Vodka, Elderflower  
Basil, Cucumber  
13
- ROSE OF RITTENHOUSE**  
Barrel-Reserve Bluecoat Gin,  
Hennessy VS, Yellow Chartreuse  
Aperol, Peychaud's  
16
- KOMBUCHA PUNCH**  
Milk-Washed Belvedere Vodka  
Guava, Papaya, Ginger Kombucha  
15
- LUBERON**  
Smirnoff Vodka, Triple Sec  
Strawberry, Pomegranate  
Lavender  
14
- FANCY FREE**  
Bulleit Rye, Maraschino,  
Demerara, Angostura, Peychaud's,  
Absinthe Rinse  
16

**DRAUGHT BEER**

- 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
- BROOKLYN LAGER American Amber Ale (NY, 5.2%) . . . . . 7
- DOGFISH HEAD 'SEAQUENCH ALE' Session Sour (DE, 4.9%) . . . . . 8
- ROTATING LOCAL DRAFT . . . . . 8

**BOTTLED BEER**

- VICTORY 'PRIMA PILS' . . . . . 8  
German Pilsner (Pennsylvania, 5.3%)
- YUENGLING . . . . . 6  
Amber Lager (Pennsylvania, 4.4%)
- AMSTEL LIGHT . . . . . 7  
Light Lager (Netherlands, 3.5%)
- LINDEMAN'S FRAMBOISE . . . . . 14  
Lambic (Belgium, 4.0%)
- KRONENBOURG 1664 BLANC . . . . . 7  
Witbier (France, 5.0%)
- LEFT HAND MILK STOUT . . . . . 8  
Nitro Stout (Colorado, 6.0%)
- DOGFISH HEAD '90 MIN' . . . . . 9  
Double IPA (Delaware, 9.0%)
- BROOKLYN 'SORACHI ACE' . . . . . 8  
Saison (New York, 7.2%)
- UNIBROU  
'LA FIN DU MONDE' . . . . . 12  
Belgian Triple (Quebec, 9.0%)
- 'DUCHESS DE  
BOURGOGNE' . . . . . 13  
Sour Flemish Red Ale (Belgium, 6.0%)
- LAGUNITAS 'DAYTIME' . . . . . 8  
Session IPA (California, 4.7%)
- WYNDRIDGE CIDER . . . . . 8  
Hard Apple Cider (Pennsylvania, 5.5%)
- AVAL CIDER . . . . . 12  
Hard Apple Cider (France, 6.0%)

**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  
2016 Veneto, Italy
- SAUVIGNON BLANC Nobilo . . . . . 13  
2016 Marlborough, New Zealand
- SANCERRE Jean-Marc et Mathieu Crochet  
'Cellier de la Thibaude' . . . . . 18  
2016 Loire Valley, France
- MUSCADET-SÈVRE ET MAINE  
Domaine des Quatres Routes, Sur Lie . . . . . 14  
2016 Loire Valley
- CHENIN BLANC M-A-N Family Wines . . . . . 14  
2016 Agter-Paarl, South Africa
- RIESLING Selbach, 'Bernkasteler Kurfürstlay' . . . . . 13  
2016 Mosel, Germany
- CHARDONNAY Hess, 'Select' . . . . . 13  
2015 Monterey County, California
- CHARDONNAY Bouchard Aîné & Fils . . . . . 16  
2015 Maconnais, France

*Rosé*

- ROSÉ OF GRENACHE-SYRAH Juliette, 'La Sanglière' . . . . . 13  
2015 Méditerranée, France
- CÔTES DE PROVENCE ROSÉ  
Domaine Sainte Marie, 'Vie Vité' . . . . . 20  
2016 Provence, France
- SANCERRE ROSÉ Franck & Sylvain Godon . . . . . 18  
2017 Loire Centrale, France

*Red*

- PINOT NOIR Domaine de l'Évêché . . . . . 14  
2015 Côte Chalonnaise, France
- PINOT NOIR Foris . . . . . 16  
2014 Rogue Valley, Oregon
- GRENACHE Domaine de la Damase . . . . . 13  
2013 Vin de Pays du Vaucluse, France
- CÔTES-DU-RHÔNE Jean Luc Colombo, 'Les Abeilles' . . . . . 14  
2015 Rhône Valley, France
- CHÂTEAUNEUF-DU-PAPE André Brunel . . . . . 24  
2015 Southern Rhône, France
- MALBEC Terrazas, 'Altos del Plata' . . . . . 13  
2016 Mendoza, Argentina
- BORDEAUX SUPERIEUR Château Font-Merlet . . . . . 14  
2010 Bordeaux, France
- CABERNET SAUVIGNON Perez Cruz, 'Reserva' . . . . . 15  
2015 Maipo Valley, Chile
- CABERNET SAUVIGNON Salvestrin, 'Cult' . . . . . 18  
2014 California

**PASTIS & ABSINTHE**

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

**BEVERAGE**

- CITRON PRESSÉ . . . . . 4
- ICED TEA . . . . . 4
- COFFEE . . . . . 4
- AQUA PANNA . . . . . 8
- PERRIER . . . . . 8
- ORANGINA . . . . . 5
- MILKSHAKE . . . . . 6  
Vanilla / Chocolate