

RESTAURANT, BISTRO & CAFÉ

**PARC**

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



*Ouvert Tous les Jours*

MONDAY-THURSDAY 11:00AM-10:00PM  
SATURDAY 10:00AM-11:00PM  
FRIDAY 11:00AM-11:00PM  
SUNDAY 10:00AM-10:00PM

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

ALL DAY

FRUITS DE MER

SHRIMP COCKTAIL  
22

LITTLENECK  
CLAMS\* 10  
(1/2 Dozen)

PLATEAU  
CLASSIQUE\*  
— Serves 1 to 3 — 125

LOBSTER COCKTAIL  
24

ASSORTED  
OYSTERS\*  
(1/2 Dozen) 21

GRAND  
PLATEAU\*  
— Serves 4 to 6 — 195

HORS D'OEUVRES

ESCARGOTS . . . . . 16  
*Hazelnut butter*

TUNA CARPACCIO\* . . . . . 22  
*Leek vinaigrette*

SALMON TARTARE\* . . . . . 16.50  
*Shallots, lemon, espelette*

ONION SOUP GRATINÉE . . . . . 15

MACARONI GRATIN . . . . . 13

SARDINES AU BEURRE . . . . . 19  
*Bordier butter, baguette*

CELERIAC SOUP . . . . . 14  
*Truffle duxelles*

MUSHROOM TART . . . . . 19  
*Beech mushrooms, truffle pecorino*

STEAK TARTARE\* . . . . . 17  
*Chopped filet, capers, quail egg*

RICOTTA RAVIOLI . . . . . 15  
*Plum tomato, basil*

BRUNCH Available until 4 PM

EGGS BENEDICT\* . . . . . 16  
*Hollandaise sauce*

AVOCADO TOAST\* . . . . . 15  
*Poached eggs, pain santé*

BUTTERMILK PANCAKES . . . . . 14  
*Maple syrup*

QUICHE LORRAINE . . . . . 17  
*Bacon, gruyère, onion*

EGG WHITE OMELETTE . . . . . 17  
*Ratatouille, goat cheese*

TWO EGGS ANY STYLE . . . . . 15  
*Potatoes lyonnaise, choice of bacon or sausage, brioche toast*

SMOKED SALMON TARTINE . . . . . 17  
*Horseradish crème fraîche, egg, capers, red onions*

COUNTRY CHICKEN CLUB . . . . . 21  
*Avocado, bacon, rosemary, aioli*

Salades

SALADE VERTE  
*Haricots verts, radishes, red wine vinaigrette*  
12.50

BEEF SALAD  
*Roasted beets, fennel pollen cream, winter green salad, espelette hazelnuts*  
16

NICOISE SALAD  
*Confit tuna, green beans, potatoes, Dijon vinaigrette*  
26

WARM SHRIMP SALAD  
*Lemon beurre blanc, avocado*  
27

\*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

ENTRÉES

STEAK FRITES\* . . . . . 36  
*Seared hanger steak, maître d' butter*

TROUT AMANDINE . . . . . 32  
*Haricots verts, lemon brown butter*

BEEF BOURGUIGNON . . . . . 34  
*Root vegetables, pommes purée*

MOULES FRITES . . . . . 23  
*White wine, shallots, garlic*

CHEESEBURGER . . . . . 24  
*Grilled onion, raclette cheese, pommes frites*

MEDITERRANEAN SEA BASS . . . . . 36  
*Tapenade, roasted peppers, gigante beans*

ROASTED SALMON\* . . . . . 32  
*Braised lentils, beurre rouge*

PASTA JARDINIÈRE . . . . . 19  
*Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil*

CHEESE OMELETTE . . . . . 17  
*Gruyère, fines herbes*

SPAGHETTI BOLOGNESE . . . . . 22  
*Parmesan*

ROASTED HALF CHICKEN . . . . . 29  
*Pommes purée, jus de poulet*

STEAK AU POIVRE\* . . . . . 40  
*New York strip, garlic spinach*

PLAT DU JOUR

*Thanksgiving Dinner*

CELERIAC SOUP

ROASTED TURKEY  
BREAST & CONFIT LEG

Sides

TURKEY SAUSAGE STUFFING

CANDIED YAMS

ROASTED BRUSSELS SPROUTS

POMMES PURÉE

CRANBERRY COMPOTE

TURKEY GRAVY

Desserts

PUMPKIN PIE

or

PECAN PIE

\$60 per person

ASSIETTE DE FROMAGES

*Chef's selection of 3 cheeses with fresh baguette and traditional accoutrements*

19

SIDES

SAUTÉED SPINACH

HARICOTS VERTS

POMMES PURÉE

POMMES FRITES

8

TURKEY OR PORK SAUSAGE

5

**SPECIALTY COCKTAILS**

**SPRITZ ROYALE**

*Aperol, Combier Pamplemousse,  
Grapefruit, Sparkling Water*

14

**MARTINI NIÇOISE**

*Stateside Vodka, Carpano  
Bianco, Niçoise Olives & Brine*

16

**WHISKEY NOIR**

*Old Overholt Rye, Dolin Rouge  
& Bonal, Pernod Rinse*

16

**LADY MARMALADE**

*Cazadores Blanco, Orange  
Marmalade, Lime*

16

**CAFÉ PARC**

*Vanilla-Infused Revivalist Vodka,  
Amaro, Frangelico, La Colombe  
Espresso*

16

**NOUVEAU BASILIC**

*Beefeater Dry Gin, Dolin Genepy,  
Cucumber, Basil, Perrier*

15

**MS. PIAF**

*Hennessy VS Cognac, Sparkling  
Cidre de Normandie, Lemon, Bitters*

16

**ROMARIN**

*Rosemary-Infused Smirnoff,  
St. Germain, Grapefruit, Lemon*

15

**À CÔTÉ**

*Domaine de Montreuil Calvados  
'Reserve', Monkey Shoulder Scotch,  
Combier d'Orange, Lemon*

16

**DRAUGHT BEER**

**KRONENBOURG 1664**

*European Pale Lager (France, 5.5%) . . . . . 8*

**UNIBROUE BLANCHE DE CHAMBLY**

*Belgian Style Wheat Ale (Quebec 5%) . . . . . 8*

**VONNTRAPPVIENNA LAGER**

*Vienna Style Amber Lager (Vermont, 5.2%) . . . . . 8*

**VICTORY CLOUD WALKER HAZY IPA**

*New England IPA (Pennsylvania, 6.8%) . . . . . 9*

**DOWNEAST WINTER BLEND CIDER**

*Cider (Massachusetts, 6.5%) . . . . . 10*

**BOTTLED BEER**

**TROEG'S SUNSHINE PILSNER . . . . . 8**

*Pilsner (Pennsylvania 4.5%)*

**YARDS PALE ALE . . . . . 8**

*Pale Ale (Pennsylvania, 4.6%)*

**SICERA MARIANE . . . . . 13**

*Cidre Rosé (Normandie, 4.0%)*

**STELLA ARTOIS . . . . . 8**

*Lager (Belgium, 5%)*

**SAISON DUPONT . . . . . 11**

*Farmhouse Saison (Belgium, 6.5%)*

**PASTIS & ABSINTHE**

**RICARD PASTIS, France . . . . . 16**

**ST. GEORGE VERTE, California . . . . . 20**

**ABSINTHE PERNOD, France . . . . . 21**

**ABSINTHE VIEUX CARRÉ, Pennsylvania . . . . . 22**

**WINE BY THE GLASS**

*Sparkling*

**CRÉMANT . . . . . 16**  
*Victorine de Chastenay, Burgundy, N.V.*

**MÉTHODE TRADITIONELLE . . . . . 18**  
*Joseph Cattin, 'Rosé Brut,' Alsace, N.V.*

**CHAMPAGNE . . . . . 31**  
*A. Margaine, 1er Cru, 'Le Brut,' Montagne de Reims N.V.*

*White*

**MELON DE BOURGOGNE . . . . . 14**  
*Domaine de la Pépière, 'Merci,' Muscadet Sèvre et Maine 2020*

**SAUVIGNON BLANC . . . . . 20**  
*Farella, 'La Luce' Coombsville, Napa Valley 2020*

**SAUVIGNON BLANC . . . . . 17**  
*Fernand et Fils, Coteaux du Giennois, Loire Valley 2018*

**CHARDONNAY . . . . . 16**  
*Nicolas Potel, Mâcon-Villages, Burgundy 2020*

*Rosé*

**GRENACHE SYRAH . . . . . 13**  
*Belle Année, Sud de France, 2020*

**GRENACHE NOIR, SYRAH . . . . . 15**  
*Dom Brial, 'Les Camins,' Cote Catalanes 2021*

*Red*

**PINOT NOIR . . . . . 17**  
*Jigsaw, Willamette Valley, Oregon 2021*

**CARIGNAN BLEND . . . . . 18**  
*Canet Valette, 'Une et Mille Nuits,' Languedoc 2018*

**BORDEAUX SUPÉRIEUR . . . . . 15**  
*Château Font-Merlet, Bordeaux 2016*

**CABERNET SAUVIGNON . . . . . 18**  
*Newton, 'Skyside,' Napa Valley 2018*

**SAINT ÉMILION GRAND CRU . . . . . 22**  
*Château Vieux Faurie, Bordeaux, 2018*

**CÔTE-DU-RHÔNE . . . . . 17**  
*Domaine des Gravennes, Rhône 2020*

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

*Blancs*

**D6 CHAMPAGNE . . . . . 60**  
*Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.*

**D3 CHARDONNAY . . . . . 63**  
*Trefethen, Napa Valley, California 2020*

*Rouges*

**D11 PINOT NOIR . . . . . 55**  
*Duckhorn, 'Migration,' Sonoma Coast, California 2017*

**D12 CÔTES-DU-RHÔNE . . . . . 45**  
*E. Guigal, Northern Rhone 2016*

**D13 MERLOT . . . . . 68**  
*Duckhorn, Napa Valley, California 2018*