

RESTAURANT, BISTRO & CAFÉ

PARC

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



Ouvert Tous les Jours

MONDAY-THURSDAY 8:00AM-10:00PM SATURDAY 10:00AM-11:00PM
FRIDAY 8:00AM-11:00PM SUNDAY 10:00AM-10:00PM

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

DÎNER

FRUITS DE MER

SHRIMP COCKTAIL 22

LOBSTER COCKTAIL 24

KING CRAB LEG 42

PLATEAU CLASSIQUE*
— Serves 1 to 3 —
125

GRAND PLATEAU*
— Serves 4 to 6 —
195

ASSORTED OYSTERS*
23 (½ Dozen)

LITTLENECK CLAMS*
10 (½ Dozen)

SPÉCIALITÉS DU JOUR

Monday
DOURADE ROYALE EN PAPILOTE 38

Tuesday
PORK MILANESE 40

Wednesday
LOBSTER RISOTTO 45

Thursday
CHICKEN KIEV 27

Friday
BOUILLABAISSE 36

Saturday
POULET FEUILLETÉ 37

Sunday
COQ AU RIESLING 36

HORS D'OEUVRES

- ONION SOUP GRATINÉE 16
- PEA SOUP 12
Almonds, chives
- MUSHROOM TART 18
Beech mushrooms, truffle pecorino
- CRAB & AVOCADO 25
Crab rillette, shaved avocado
- ESCARGOTS 17
Mushrooms, hazelnut butter
- OEUF DURS MAYONNAISE 9
- MACARONI AU GRATIN 13
- SARDINES & BORDIER BUTTER 19
Baguette, lemon

- TUNA CARPACCIO 26
Leek vinaigrette
- SALMON TARTARE* 18
Shallots, lemon, espelette
- STEAK TARTARE* 18
Chopped filet, capers, quail egg
- RICOTTA RAVIOLI 15
Plum tomato, basil
- CHICKEN LIVER PARFAIT 15
Red wine gelée, cherry- pistachio bread
- CHARCUTERIE 19
Pâté campagne, duck rillette, jambon de bayonne
- CRISPY ARTICHOKE 18
Garlic aioli

SALADES

WARM SHRIMP SALAD
Lemon beurre blanc, avocado
28

NIÇOISE
Confit tuna, green beans, potatoes, dijon vinaigrette
28

SALADE VERTE
Haricots verts, radishes, red wine vinaigrette
13

BEET SALAD
Seasonal greens, fennel pollen cream, goat cheese, espelette hazelnuts
16

ASSIETTE DE FROMAGES

Chef's selection of 3 cheeses with fresh baguette and traditional accompaniments
19

ENTRÉES

- BEEF BOURGUIGNON 37
Root vegetables, lardons, pommes purée
- STEAK FRITES* 38
Seared flat iron steak, maître d' butter
- TROUT AMANDINE 33
Haricots verts, lemon brown butter
- MOULES FRITES 25
White wine, shallots, garlic
- CHEESEBURGER 26
Raclette cheese, grilled onion, pommes frites
- SCALLOPS PROVENÇAL 36
Artichoke, tomato, fennel, basil pistou
- MEDITERRANEAN SEA BASS 38
Tapenade, roasted peppers, gigante beans
- VEAL ESCALOPE 35
Spring onions, mushroom cream
- SALMON 32
Mustard-braised brussels sprouts, beurre blanc
- CHEESE OMELETTE 17
Gruyère or cheddar, fines herbs
- LAMB TAGINE 33
Apricot-harissa jus, spiced almond couscous

- PASTA JARDINIÈRE 22
Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil
- ½ ROAST CHICKEN 29
Pommes purée, jus de poulet
- SPAGHETTI BOLOGNESE 24
Parmesan
- STEAK AU POIVRE* 43
New York strip, garlic spinach
- DUCK L'ORANGE 39
Roast duck, braised endive

SIDES

- POMMES FRITES 10
- SAUTÉED SPINACH 8
- HARICOTS VERTS 8
- POMMES PURÉE 8

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

SPECIALTY COCKTAILS

MARTINI NIÇOISE
Stateside Vodka, Carpano Bianco, Niçoise Olives & Brine
 16

WHISKEY NOIR
Old Overhold Rye, Dolin Rouge & Bonal, Vieux Carre Rinse
 16

LADY MARMALADE
Cazadores Blanco, Orange Marmalade, Lime
 16

CAFÉ PARC
Vanilla-Infused Revivalist Vodka, Amaro, Caffè Borghetti
 16

KEPI BLANC
Tanqueray Sevilla Orange, Salers Apertif, Faccia Brutto Centerbe, Dolin Blanc
 16

NOUVEAU BASILIC
Beekeeper Dry Gin, Dolin Genepy, Cucumber, Basil, San Pellegrino Sparkling Water
 15

MS. PIAF
Hennessy VS Cognac, Sparkling Rosé Cider, Lemon, Bitters
 16

SPRITZ ROYALE
Aperol, Combiér Pamplemousse, Grapefruit, Sparkling Water
 14

ROMARIN
Rosemary-Infused American Harvest Vodka, St. Germain, Grapefruit, Lemon
 15

À CÔTÉ
Domaine de Montreuil Calvados 'Reserve,' Monkey Shoulder Scotch, Grand Marnier, Lemon
 16

FROSÉ
Côté Mas Aurore Rosé, Watermelon, Mint, St. Germain
 15

DRAUGHT BEER

KRONENBOURG 1664 European Pale Lager (France, 5.5%) . . . 8
SHACKSBURY ROSÉ CIDER 8
Rosé Cider (Vermont 5.5%)
CONSHOCKEN RING THE BELL 8
American Lager (Pennsylvania, 4.8%)
TONWOOD FUEGO 9
American IPA (New Jersey, 6.2%)
WORKHORSE WEST COAST IPA 9
West Coast Style IPA (Pennsylvania, 7%)

BOTTLED BEER

TROEG'S SUNSHINE PILSNER 8
Pilsner (Pennsylvania 4.5%)
ITHACA FLOWER POWER 9
American IPA (New York, 7.2%)
SAISON DUPONT 13
Farmhouse Saison (Belgium, 6.5%)
STELLA ARTOIS 8
Lager (Belgium, 5%)
STELLA LIBERTÉ 8
Non-Alcoholic Lager (Belgium, 0%)
SINGLECUT KIM 12
Hibiscus Sour (New York, 4.2%)
AVAL GOLD 13
Cidre (Bretagne, 6%)

PASTIS & ABSINTHE

RICARD PASTIS, France 22
AELRED PASTIS 1889, France 14
ST. GEORGE VERTE, California 20
ABSINTHE ORDINAIRE RESERVE, France 18
ABSINTHE PERNOD, France 23
ABSINTHE VIEUX CARRÉ, Pennsylvania 25

BEVERAGE

CITRON PRESSÉ 4
ICED TEA 5
MILKSHAKE *vanilla or chocolate* 9
COFFEE 5
GOLD BREW 6
ACQUA PANNA 8
SAN PELLEGRINO 8
HOT CHOCOLATE 6

BOTANIQUE
Lemon, Cucumber, Basil,
Sparkling Water
 8

CAFÉ DE FLORE
Grapefruit Cordial, Lemon,
Fever Tree Elderflower Tonic
 8

WINE BY THE GLASS

Sparkling

CRÉMANT DE LIMOUX 16
Domaine Collin, Languedoc, N.V.
CRÉMANT DE BOURGOGNE 17
Victorine de Chastenay, 'Rosé Brut,' Bourgogne, N.V.
CHAMPAGNE 35
Moët & Chandon, 'Impérial Brut,' Épernay, N.V.

White

CÔTES DU RHÔNE BLANC 17
Mont-Redon, Rhône Valley, 2022
MUSCADET 15
Château de la Ragotière, 2022
SANCERRE 20
Champ-Perroy, Loire 2022
CHARDONNAY 17
Domaine Chêne, Burgundy 2022
RIESLING 15
Kreusch, Rheinhessen, 2022

Rosé

CINSAULT, GRENACHE, SYRAH 15
Florian Andre, Rhône Valley, 2022
GRENACHE, SYRAH 16
Mas la Chevalier, Languedoc-Roussillon, 2022

Red

BEAUJOLAIS - VILLAGES 15
Karim Vionnet, Beaujolais-Villages, 2021
PINOT NOIR 19
Domaine Guy Mardon, Loire Valley, 2022
MALBEC 17
Clos Siguier, Cahors, 2019
GRAVES 17
Château Peyrat, 2021
BORDEAUX 25
Barons de Rothschild, 'Les Legendes Medoc', 2019
CÔTES DU RHÔNE 17
Domaine du Jas, Rhône Valley, 2022

Les Vins Demi Bouteilles
half-bottles (375ml)

Blancs

D3 CHAMPAGNE 69
Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.
D5 CHAMPAGNE 87
Moët & Chandon, 'Impérial Brut,' Épernay, N.V.
D1 CHARDONNAY 63
Trefethen, Napa Valley, California 2020

Rouges

D11 PINOT NOIR 63
Schug, Carneros, California 2021
D13 MERLOT 68
Duckhorn, Napa Valley, California 2019

Rosés

D4 CHAMPAGNE ROSÉ 138
Paul Bara, 'Grand Cru,' Bouzy, N.V.