

RESTAURANT, BISTRO & CAFÉ

Ouvert Tous les Jours

PARC

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



MONDAY-THURSDAY 8:00AM-10:00PM
SATURDAY 9:30AM-11:00PM
FRIDAY 8:00AM-11:00PM
SUNDAY 9:30AM-10:00PM

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

DÉJEUNER

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*
(½ Dozen)
23

LITTLENECK CLAMS*
(½ Dozen)
10

HORS D'OEUVRES

ONION SOUP GRATINÉE 16
MUSHROOM SOUP 13
Maitake, pioppini, cremini
CRAB & AVOCADO 25
Crab rilette, shaved avocado
ESCARGOTS 17
Mushrooms, hazelnut butter
OEUF DURS MAYONNAISE 9
MACARONI AU GRATIN 13
SARDINES & BORDIER BUTTER 19
Baguette, lemon
MUSHROOM TART 18
Beech mushrooms, truffle pecorino

SALMON TARTARE* 18
Shallots, lemon, espelette
TUNA CARPACCIO 26
Leek vinaigrette
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 rilette, jambon de bayonne
CRISPY ARTICHOKE 18
Garlic aioli

SANDWICHES

MERGUEZ SAUSAGE SANDWICH . . . 21
Spiced lamb, melted leeks, harissa aioli
COUNTRY CHICKEN CLUB 23
Avocado, bacon, rosemary aioli
SMOKED SALMON TARTINE 17
Horseradish crème fraîche, egg, capers, red onions
CHEESEBURGER 26
Grilled onion, raclette cheese, pommes frites
CURRY CHICKEN SALAD SANDWICH 16
Avocado, green grapes, toasted almonds
JAMBON BEURRE BAGUETTE 17
Ham, comté
ROAST BEEF SANDWICH 19
Horseradish crème, watercress, caraway baguette
AVOCADO TOAST 15
Poached eggs, pain santé
MOZZARELLA & TOMATO BAGUETTE 16

ENTRÉES

QUICHE LORRAINE 18
Bacon, gruyère, onion
CROQUE MONSIEUR 22
Comté, prosciutto cotto
MOULES FRITES 25
White wine, shallots, garlic
TROUT AMANDINE 33
Haricots verts, lemon brown butter
SALMON 32
Mustard-braised brussels sprouts, beurre blanc
MEDITERRANEAN SEA BASS 38
Tapenade, roasted peppers, gigante beans
CHEESE OMELETTE 17
Gruyère or cheddar, fines herbes
TRUFFLE TAGLIATELLE 28
House-made pasta, black Winter truffle, Parmesan
BEEF BOURGUIGNON 37
Root vegetables, lardons, pommes purée
STEAK FRITES* 38
Seared flat iron steak, maître d' butter
½ ROAST CHICKEN 29
Pommes purée, jus de poulet
SPAGHETTI BOLOGNESE 24
Parmesan
STEAK AU POIVRE* 43
New York strip, garlic spinach

SALADES

SALADE VERTE
Haricots verts, radishes, red wine vinaigrette
13
WARM SHRIMP SALAD
Lemon beurre blanc, avocado
28
CHICKEN PAILLARD
Almond tapenade, shaved vegetable salad
19
NIÇOISE SALAD
Confit tuna, green beans, potatoes, dijon vinaigrette
28
BEET SALAD
Seasonal greens, fennel pollen cream, goat cheese, espelette hazelnuts
16

SIDES

POMMES FRITES 10
SAUTÉÉ SPINACH 8
HARICOTS VERTS 8
POMMES PURÉE 8

ASSIETTE DE FROMAGES

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

SPECIALTY COCKTAILS

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

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

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

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
Beefeater Dry Gin, Dolin Genepy, Cucumber, Basil, San Pellegrino Sparkling Water
15

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

LADY MARMALADE
Cazadores Blanco, Orange Marmalade, Lime
16

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

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

LE GRAND CIDRE
Laird's Applejack, Apple Cider, Warming Spices
*served hot
15

DRAUGHT BEER

KRONENBOURG 1664 8
European Pale Lager (France, 5.5%)

ORIGINAL SIN ROSÉ CIDER 8
Dry Rosé Cider (New York, 6.5%)

TONewood REVOLUTION PORTER 8
American Porter (New Jersey, 6.5%)

HALF ACRE DAISY CUTTER 8
American Pale Ale (Illinois, 5.2%)

WORKHORSE WEST COAST IPA 9
West Coast Style IPA (Pennsylvania, 7%)

BOTTLED BEER

VON TRAPP BOHEMIAN PILSNER 8
Pilsner Can (Vermont, 5.4%)

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 Can (New York, 4.2%)

ANXO PENNSYLVANIA DRY 8
Cider Can (DC, 5.4%)

LINDEMAN'S FRAMBOISE 10
Belgian Fruit Lambic (Belgium, 2.5%)

PASTIS & ABSINTHE

RICARD PASTIS, France 23

AELRED PASTIS 1889, France 15

ST. GEORGE VERTE, California 20

ABSINTHE ORDINAIRE RESERVE, France 23

ABSINTHE PERNOD, France 23

ABSINTHE VIEUX CARRÉ, Pennsylvania 26

BEVERAGE

HOT APPLE CIDER 7
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

 Glass |  15 oz. Carafe |  Bottle

Sparkling

CREMANT D'ALSACE 18 | - | 85
Domaine Christophe Mittnacht, "Terres d'Etoiles," Extra Brut, NV

CHAMPAGNE 35 | - | 170
Moët & Chandon, 'Impérial Brut,' Épernay, N.V.

CREMANT DE BORDEAUX 17 | - | 80
Font-Merlet, 'Brut Rose,' N.V.

White

BLANC 14 | 42 | -
Oliver Gessler, Cotes de Gascogne, 2023

ALSACE 17 | 51 | 80
Hugel, "Gentil," 2022

MUSCADET 15 | 45 | 70
Château de la Ragotière, 2022

SAUVIGNON BLANC 16 | 48 | 75
Sophie Bertin, 2022

SANCERRE 25 | 75 | 120
Roger & Didier Raimbault, 2023

CHARDONNAY 17 | 51 | 80
Domaine Chene, Burgundy, 2022

RIESLING 17 | 51 | 80
Dr. Hermann, Mosel Germany, 2023

Rosé

GRENACHE, SYRAH 16 | 48 | 75
Domaine La Roche, "La Chevaliere," 2022

GRENACHE, CINSULT 19 | 57 | 90
Château Les Mesclances, Cotes de Provence, 'Romane,' 2022

GAMAY 17 | 51 | 80
Pierre-Marie Chermette, 'Griottes,' 2023

Red

PINOT NOIR 20 | 60 | 95
Gaspard, Loire Valley, France, 2023

MALBEC 17 | 51 | 80
Clos Siguier, Cahors, 2019

ROUGE 16 | 48 | -
Domaine la Monardiere, Côtes-du-Rhône

CABERNET FRANC 16 | 48 | 75
Pascal Biotteau, Anjou, Loire Valley, France 2023

CABERNET SAUVIGNON BLEND 25 | 75 | 120
Baron de Rothschild, "Les Legends," Medoc, Bordeaux, 2019

MERLOT BLEND 18 | 54 | 85
Château Peyrat, Graves, Bordeaux, 2021

CÔTES-DU-RHÔNE 18 | 54 | 85
Montjau, 2021

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

White

CHAMPAGNE 69
Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.

CHARDONNAY 63
Trefethen, Napa Valley, California 2020

SANCERRE 60
Kevin et Karine Lauverjat, 2023

Red

CHATEAUNEUF-DU-PAPE, 72
Domaine Chante Cigale, 2022

BURGUNDY 65
Domaine Chevrot, 'Maranges Sur Le Chene,' 2022