

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 9:30AM-11:00PM  
FRIDAY 8:00AM-11:00PM      SUNDAY 9:30AM-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*  
DAURADE ROYALE EN PAPILOTE  
38

*Tuesday*  
PORK MILANESE  
40

*Wednesday*  
LOBSTER RISOTTO  
45

*Thursday*  
CHICKEN KIEV  
27

*Friday*  
BOUILLABAISSE  
36

*Saturday*  
BLACK BASS AUX NOUILLES  
33

*Sunday*  
COQ AU RIESLING  
36

HORS D'OEUVRES

ONION SOUP GRATINÉE . . . . . 16  
MUSHROOM SOUP . . . . . 13  
*Maitake, pioppini, cremini*  
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 accoutrements*  
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  
*Long Island duck breast, 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 Overholt 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**  
Beefeater 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, Combiar 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**

**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**

**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*

**CHAMPAGNE** . . . . . 35 | - | 170  
Moët & Chandon, 'Impérial Brut,' Épernay, N.V.  
**CRÉMANT DE BOURGOGNE** . . . . . 18 | - | 85  
Victorine de Chastenay, 'Brut,' N.V.  
**CREMANT DE BORDEAUX** . . . . . 17 | - | 80  
Font-Merlet, 'Brut Rose,' N.V.

*White*

**BLANC** . . . . . 14 | 42 | -  
Chateau Guipiere  
**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, CINSULT** . . . . . 19 | 57 | 90  
Château Les Mesclances,  
Cotes de Provence, 'Romane,' 2022  
**GAMAY** . . . . . 17 | 51 | 80  
Pierre-Marie Chermette, 'Griottes,' 2023

*Red*

**ROUGE** . . . . . 16 | 48 | -  
Domaine la Monardiere  
**BEAUJOLAIS** . . . . . 15 | 45 | 70  
Jean-Marc Burgaud, 2022  
**PINOT NOIR** . . . . . 19 | 57 | 90  
Domaine Guy Mardon, Loire Valley, 2023  
**MALBEC** . . . . . 17 | 51 | 80  
Clos Siguier, Cahors, 2019  
**MERLOT BLEND** . . . . . 18 | 54 | 85  
Château Peyrat, Graves, Bordeaux, 2021  
**CABERNET SAUVIGNON BLEND** . . . . . 25 | 75 | 120  
Barons de Rothschild, 'Les Legendes,' Medoc, Bordeaux, 2019  
**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 Lauerjat, 2023

*Red*

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