

RESTAURANT, BISTRO & CAFÉ

PARC

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



Ouvert Tous les Jours

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

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

L'APRÈS-MIDI

Beverages

- COFFEE**
4
- ESPRESSO**
4.50
- CAFÉ AU LAIT**
5.50
- CAPPUCCINO**
5
- CAFÉ VIETNAMESE**
5.50
- CAFÉ GIBRALTAR**
5.50
- MOCHA HAZELNUT**
5.50
- HOT CHOCOLATE**
4.50
- SELECTION OF HOT TEAS**
4.50
- MILKSHAKE**
vanilla or chocolate
9
- ICED TEA**
4.5
- ORANGE OR GRAPEFRUIT JUICE**
(fresh squeezed)
4
- CITRON PRESSÉ**
4
- PERRIER**
8
- AQUA PANNA**
8

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

HORS D'OEUVRES

- ONION SOUP GRATINÉE 14
- CELERIAC SOUP 11
Truffle duvelle
- TUNA CARPACCIO* 22
Leek vinaigrette
- SARDINES AU BEURRE 19
Bordier butter, baguette
- MUSHROOM TART 15
Pioppini mushrooms, truffle pecorino
- RICOTTA RAVIOLI 14
Plum tomato, basil
- ESCARGOTS 15
Hazelnut butter
- OEUF DURS MAYONNAISE 13
Deviled eggs, dressed king crab
- SALMON TARTARE* 16
Shallots, lemon, espelette
- CRAB & AVOCADO 24
Crab rillette, shaved avocado
- STEAK TARTARE* 16
Chopped filet, capers, quail egg
- MACARONI AU GRATIN 12
- CHICKEN LIVER PARFAIT 15
Red wine gelée, cherry-pistachio bread

SALADES

- WARM SHRIMP SALAD 22
Lemon beurre blanc, avocado
- NICOISE 20
Confit tuna, green beans, potatoes, dijon vinaigrette
- SALADE VERTE 12
Haricots verts, radishes, red wine vinaigrette
- ROASTED CARROT AND BEET SALAD . . . 15.50
Goat cheese mousse, avocado, toasted walnuts

ENTRÉES

- COUNTRY CHICKEN CLUB 17.50
Avocado, bacon, rosemary aioli
- CHEESEBURGER* 18
Grilled onion, raclette cheese, pommes frites
- CHEESE OMELETTE 16
Gruyère or cheddar, fines herbes
- TROUT AMANDINE 31
Haricots verts, lemon brown butter
- MOULES FRITES 19
White wine, shallots, garlic
- STEAK FRITES* 34
Seared hangar steak, maitre d' butter
- ½ ROAST CHICKEN 29
Pommes purée, jus de poulet
- SPAGHETTI BOLOGNESE 21
Parmesan
- STEAK AU POIVRE* 39
New York strip, garlic spinach

Fruits de Mer

- SHRIMP COCKTAIL
22
- LOBSTER COCKTAIL
23
- KING CRAB LEG
36
- LITTLENECK CLAMS*
½ Dozen
10
- ASSORTED OYSTERS*
½ Dozen
18

PETIT PLATEAU*
— Serves 1 to 3 person —
75

SIDES

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

ASSIETTE DE FROMAGES

Chef's selection of 3 cheeses
with fresh baguette
and traditional accompaniments
18

WINES BY THE GLASS

Sparkling

CRÉMANT 14
Domaine Jean Vullien, N.V. Brut, Savoie

CRÉMANT ROSÉ 15
Victorine de Chastenay N.V. Brut, Burgundy

CHAMPAGNE 25
Laurent Perrier, 'La Cuvée' N.V. Brut, Tours-sur-Marne

CHAMPAGNE 21
Taittinger, 'Cuvée Prestige' N.V. Brut, Reims

White

SAUVIGNON BLANC 14
Rata Estate, 2020 Marlborough, New Zealand

SANCERRE 20
Jean Marc Crochet, 2020 Loire Valley

GRAVES BLANC 15
Château Coustaut, 2017 Bordeaux

PINOT GRIS 14
Domaine Jean-Pierre Herr, 2019 Alsace

RIESLING 15
Pierre Sparr, 2018 Alsace

CHARDONNAY 16
Muirwood, 2019 Monterey County, California

MÂCON-VILLAGES 15
Nicolas Potel, 2019 Burgundy

Rosé

GRENACHE & SYRAH 14
Domaine La Tour de Gatigne, 2020 Cevennes

CABERNET FRANC 16
Marc Plouzeau, 2020 Chinon

Red

BEAUJOLAIS NOUVEAU 14
Domaine de Cornillac, 2021 Beaujolais

PINOT NOIR 14
Domaine de L'Eveche, 2017 Burgundy

CHINON 16
Château de Coulaine, 2019 Loire Valley

CÔTES-DU-RHÔNE 15
Jean Luc Colombo, 'Les Abeilles' 2018 Rhône Valley

MALBEC 15
Château Nozières, 'Ambroise de l'Her', 2016 Cahors

BORDEAUX SUPERIEUR 14
Château Font-Merlet, 2016 Bordeaux

CABERNET SAUVIGNON 16
Daou, 2019 Paso Robles, California

SAINT ÉMILION 21
Château Vieux Faurie, 2016 Bordeaux

DRAUGHT BEER

KRONENBOURG 1664 *European Pale Ale (France, 7.5%)* 7.5

HOEGAARDEN *Belgian Witbier (Belgium, 4.9%)* 7

STELLA ARTOIS *Lager (Belgium, 5.0%)* 7.5

DOGFISH HEAD 60 MIN *American IPA (DE, 6.0%)* 8

ROTATING SEASONAL 8.5

BOTTLED BEER

YUENGLING *Amber Lager (Pennsylvania, 4.4%)* 8

AMSTEL LIGHT *Light Lager (Netherlands, 3.5%)* 7

LAGUNITAS *IPA (California, 6.2%)* 8

SICERA MARIANE *Cidre Rosé (Normandie, 4.0%)* 8

Specialty Cocktails

APEROL SPRITZ
Aperol, Sparkling Wine
 15

ROMARIN
*Rosemary Infused
 Grapefruit Vodka,
 St. Germain, Lemon*
 15

SIDECAR
*Rye Whiskey, Boulard
 Calvados, Orange, Lemon*
 15

MON CHÉRI DE
 NORMANDIE
*Hennessy VS Cognac,
 Amaro Nonino Quintessen-
 tia, Cidre Rosé de
 Normandie, Lemon*
 16

BASILIC
*Citrus Vodka, Cucumber,
 Basil, Perrier*
 15

CÔTE D'AZUR
*Orange Infused Scotch,
 Honey, Black Pepper,
 Laphroaig 10*
 16

THE HUMMINGBIRD
*Sparkling Wine,
 St. Germain, Perrier*
 14

FLEUR DE LIS
*Cazadores Reposado Tequila,
 Prunier Pineau des
 Charentes Rouge, Bonal
 Gentiane-Quina*
 15

ROSÉ NEGRONI
*Hendrick's Gin, Lustau
 Vermut Rosé, Aperol*
 15

PAMPLEMOUSSE
*Pamplemousse Liqueur,
 Grapefruit,
 Sparkling Wine*
 14

CIDRE DE POMME
*Warm Apple Cider, Goslings
 Rum, Boulard Calvados*
 15