

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

PLATEAU CLASSIQUE*
— Serves 1 to 3 —
125

GRAND PLATEAU*
— Serves 4 to 6 —
195

ASSORTED OYSTERS*
21 (½ Dozen)

LITTLENECK CLAMS*
10 (½ Dozen)

SPÉCIALITÉS DU JOUR

Monday
DAURADE ROYALE EN PAPILOTTE
36

Tuesday
BOUDIN BLANC
29

Wednesday
LOBSTER RISOTTO
43

Thursday
COQ AU VIN
34

Friday
BOUILLABAISSE
35

Saturday
LOBSTER FRITES
78

Sunday
CASSOULET
36

HORS D'ŒUVRES

ONION SOUP GRATINÉE 15
MUSHROOM TART 19
Beech mushrooms, truffle pecorino
CRAB & AVOCADO 24.50
Crab rillette, shaved avocado
ESCARGOTS
Mushrooms, hazelnut butter. 16
OEUF DURS MAYONNAISE
Deviled eggs, dressed crab. 13
MACARONI AU GRATIN 13
SARDINES & BORDIER BUTTER
Baguette, lemon. 19
TUNA CARPACCIO
Leek vinaigrette. 22

SALMON TARTARE*
Shallots, lemon, espelette. 16.50
STEAK TARTARE* 17
Chopped filet, capers, quail egg
RICOTTA RAVIOLI 15
Plum tomato, basil
CHICKEN LIVER PARFAIT . . . 15.50
Red wine gelée, cherry- pistachio bread
CELERIAC SOUP 14
Truffle Duxelles
CHARCUTERIE 19
Pâté Campagne, Duck Rillette, Jambon de Bayonne

SALADES

WARM SHRIMP SALAD
Lemon beurre blanc, avocado
27

NIÇOISE
Confit tuna, green beans, potatoes, dijon vinaigrette
26

SALADE VERTE
haricots verts, radishes, red wine vinaigrette
12.50

BEET SALAD
Winter 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

STEAK FRITES* 36
Seared hanger steak, maître d' butter
TROUT AMANDINE 32
Haricots verts, lemon brown butter
BEEF BOURGUIGNON 34
Root vegetables, lardons, pommes purée
MOULES FRITES 23
White wine, shallots, garlic
CHEESEBURGER 24
Raclette cheese, grilled onion, pommes frites
SCALLOPS PROVENÇAL 36
Artichoke, tomato, fennel, basil pistou
MEDITERRANEAN SEA BASS . 36
Tapenade, roasted peppers, gigante beans
VEAL ESCALOPE 33
Spring onions, mushroom cream
ROASTED SALMON 32
Braised lentils, beurre rouge
CHEESE OMELETTE 17
Gruyère or cheddar, fines herbes

MOROCCAN LAMB SHANK . . . 38
Couscous, harissa, orange blossom yogurt
PASTA JARDINIÈRE 19
Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil
½ ROAST CHICKEN 29
Pommes purée, jus de poulet
SPAGHETTI BOLOGNESE 22
Parmesan
STEAK AU POIVRE* 40
New York strip, garlic spinach
DUCK L'ORANGE 38
Roast duck breast, braised endive

SIDES

POMMES FRITES
SAUTÉED SPINACH
HARICOTS VERTS
POMMES PURÉE
8

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

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

- SOUTH COUNTY DARK THREAD**
American Porter (Pennsylvania, 6.8%) 10
- KRONENBOURG 1664 European Pale Lager (France, 5.5%)** 8
- UNIBROU BLANCHE DE CHAMBLY**
Belgian Style Wheat Ale (Quebec 5%) 8
- VONN TRAPPIENNA LAGER**
Vienna Style Amber Lager (Vermont, 5.2%) 8
- VICTORY CLOUD WALKER HAZY IPA**
New England IPA (Pennsylvania, 6.8%) 9

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

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
- HOT APPLE CIDER** 6

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 Vineyards, 'Skyside,' North Coast, 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** 58
Schug, Sonoma Coast, California 2021
- D13 MERLOT** 68
Duckhorn, Napa Valley, California 2018