

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)

HORS D'OEUVRES

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

SPÉCIALITÉS DU JOUR

Monday
DAURADE ROYALE EN PAPILOTE
36
Tuesday
BOUDIN BLANC
29
Wednesday
LOBSTER RISOTTO
43
Thursday
COQ AU VIN
34
Friday
BOUILLABAISSE
35
Saturday
LOBSTER FRITES
78
Sunday
CASSOULET
36

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, Sparkling Water*
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

VICTORY SOUR MONKEY <i>Sour (Pennsylvania 9.5%)</i>	10
KRONENBOURG 1664 European Pale Lager (France, 5.5%)	8
UNIBROUE BLANCHE DE CHAMBLY <i>Belgian Style Wheat Ale (Quebec 5%)</i>	8
VONN TRAPPIENNA LAGER <i>Vienna Style Amber Lager (Vermont, 5.2%)</i>	8
VICTORY CLOUD WALKER HAZY IPA <i>New England IPA (Pennsylvania, 6.8%)</i>	9

BOTTLED BEER

TROEG'S SUNSHINE PILSNER <i>Pilsner (Pennsylvania 4.5%)</i>	8
YARDS PALE ALE <i>Pale Ale (Pennsylvania, 4.6%)</i>	8
SAISON DUPONT <i>Farmhouse Saison (Belgium, 6.5%)</i>	12
STELLA ARTOIS <i>Lager (Belgium, 5%)</i>	8
STELLA LIBERTÉ <i>Non-Alcoholic Lager (Belgium, 0%)</i>	8
AVAL GOLD <i>Cidre (Bretagne, 6%)</i>	12
SICERA MARIANE <i>Cidre Rosé (Normandie, 4.0%)</i>	13

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 <i>vanilla or chocolate</i>	9
COFFEE	5
COLD BREW	6
ACQUA PANNA	8
SAN PELLEGRINO	8
HOT CHOCOLATE	6
HOT APPLE CIDER	6

WINE BY THE GLASS

Sparkling

CRÉMANT DE LIMOUX	16
<i>Domaine Collin, Languedoc, N.V.</i>	
MÉTHODE TRADITIONELLE	18
<i>Joseph Cattin, 'Rosé Brut,' Alsace, N.V.</i>	
CHAMPAGNE	31
<i>A. Margaine, 1er Cru, 'Le Brut,' Montagne de Reims N.V.</i>	

White

SAUVIGNON BLANC	17
<i>Château Laulerie, Bergerac, 2021</i>	
SAUVIGNON BLANC	20
<i>Farella, 'La Luce' Coombsville, Napa Valley 2020</i>	
CHARDONNAY	17
<i>Nicolas Potel, Mâcon-Villages, Burgundy 2020</i>	
RIESLING	16
<i>Red Tail Ridge, 'Good Karma,' Finger Lakes, New York 2020</i>	

Rosé

GRENACHE, SYRAH, CINSAULT	14
<i>Mas La Chevalière, Languedoc, France, 2021</i>	
GRENACHE & SYRAH	14
<i>Domaine La Tour de Gatigne, Cevennes 2021</i>	

Red

PINOT NOIR	17
<i>Jigsaw, Willamette Valley, Oregon 2021</i>	
MALBEC	17
<i>Clos Siguier, Cahors, 2018</i>	
BORDEAUX SUPÉRIEUR	17
<i>Château Saint-Sulpice, 2019</i>	
CABERNET SAUVIGNON	18
<i>Newton Vineyards, 'Skyside,' North Coast, 2018</i>	
SAINT ÉMILION GRAND CRU	22
<i>Château Vieux Faurie, Bordeaux, 2018</i>	
CÔTES-DU-RHÔNE	17
<i>Domaine du Jas, Rhône Valley, 2020</i>	

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

Blancs

D3 CHAMPAGNE	60
<i>Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.</i>	
D1 CHARDONNAY	63
<i>Trefethen, Napa Valley, California 2020</i>	

Rouges

D11 PINOT NOIR	63
<i>Duckhorn, 'Migration,' Sonoma Coast, California, 2020</i>	
D13 MERLOT	68
<i>Duckhorn, Napa Valley, California 2019</i>	