

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

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*  
DOURADE ROYALE EN PAPILOTE 38

*Tuesday*  
PORK MILANESE 40

*Wednesday*  
LOBSTER RISOTTO 45

*Thursday*  
CHICKEN KIEV 27

*Friday*  
BOUILLABAISSE 36

*Saturday*  
POULET FEUILLETÉ 37

*Sunday*  
COQ AU RIESLING 36

HORS D'OEUVRES

ONION SOUP GRATINÉE . . . . . 16  
PEA SOUP . . . . . 12  
*Almonds, chives*  
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  
*Roast duck, 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**  
Rittenhouse Rye Private Parc  
Barrel, 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, Combier 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%)*  
**AVAL GOLD** . . . . . 13  
*Cidre (Bretagne, 6%)*

**PASTIS & ABSINTHE**

**RICARD PASTIS, France** . . . . . 22  
**AELRED PASTIS 1889, France** . . . . . 14  
**ST. GEORGE VERTE, California** . . . . . 20  
**ABSINTHE ORDINAIRE RESERVE, France** . . . . . 18  
**ABSINTHE PERNOD, France** . . . . . 23  
**ABSINTHE VIEUX CARRÉ, Pennsylvania** . . . . . 25

**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**

*Sparkling*

**CRÉMANT DE LIMOUX** . . . . . 16  
*Domaine Collin, Languedoc, N.V.*  
**CRÉMANT DE BOURGOGNE** . . . . . 17  
*Victorine de Chastenay, 'Rosé Brut,' Bourgogne, N.V.*  
**CHAMPAGNE** . . . . . 35  
*Moët & Chandon, 'Impérial Brut,' Épernay, N.V.*

*White*

**CÔTES DU RHÔNE BLANC** . . . . . 17  
*Mont-Redon, Rhône Valley, 2022*  
**MUSCADET** . . . . . 15  
*Château de la Ragotière, 2022*  
**SANCERRE** . . . . . 20  
*Champ-Perroy, Loire 2023*  
**CHARDONNAY** . . . . . 17  
*Domaine Chêne, Burgundy 2022*  
**RIESLING** . . . . . 15  
*Kreusch, Rheinhessen, 2022*

*Rosé*

**CINSAULT, GRENACHE, SYRAH** . . . . . 15  
*Florian Andre, Rhône Valley, 2022*  
**GRENACHE, SYRAH** . . . . . 16  
*Mas la Chevalier, Languedoc-Roussillon, 2022*

*Red*

**BEAUJOLAIS - VILLAGES** . . . . . 15  
*Karim Vionnet, Beaujolais-Villages, 2021*  
**PINOT NOIR** . . . . . 19  
*Domaine Guy Mardon, Loire Valley, 2023*  
**MALBEC** . . . . . 17  
*Clos Siguier, Cahors, 2019*  
**MERLOT, CABERNET SAUVIGNON** . . . . . 17  
*Château Peyrat, 2021*  
**BORDEAUX** . . . . . 25  
*Barons de Rothschild, 'Les Legendes Medoc', 2019*  
**CÔTES DU RHÔNE** . . . . . 17  
*Domaine du Jas, Rhône Valley, 2021*

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

*Blancs*

**D3 CHAMPAGNE** . . . . . 69  
*Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.*  
**D5 CHAMPAGNE** . . . . . 87  
*Moët & Chandon, 'Impérial Brut,' Épernay, N.V.*  
**D1 CHARDONNAY** . . . . . 63  
*Trefethen, Napa Valley, California 2020*

*Rouges*

**D11 PINOT NOIR** . . . . . 63  
*Schug, Carneros, California 2021*  
**D13 MERLOT** . . . . . 68  
*Duckhorn, Napa Valley, California 2019*

*Rosés*

**D4 CHAMPAGNE ROSÉ** . . . . . 138  
*Paul Bara, 'Grand Cru,' Bouzy, N.V.*