

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  
PAPILLOTE  
36

*Tuesday*  
SOFT SHELL  
GRENOBLOISE  
38

*Wednesday*  
LOBSTER RISOTTO  
43

*Thursday*  
CHICKEN KIEV  
27

*Friday*  
BOUILLABAISSE  
35

*Saturday*  
LOBSTER FRITES  
78

*Sunday*  
COQ AU RIESLING  
34

HORS D'ŒUVRES

ONION SOUP GRATINÉE . . . . . 15  
MUSHROOM TART . . . . . 19  
*Beech mushrooms, truffle pecorino*  
CRAB & AVOCADO . . . . . 24.50  
*Crab rilette, 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*  
PEA SOUP . . . . . 13  
*Almonds, chives*  
CHARCUTERIE . . . . . 19  
*Pâté Campagne, Duck Rilette,  
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 Overhold Rye, Dolin Rouge  
& Bonal, Vieux Carre 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

**FROSÉ**

*Côté Mas Aurore Rosé,  
Watermelon, Mint, St. Germain*

15

**DRAUGHT BEER**

KRONENBOURG 1664 European Pale Lager (France, 5.5%)	. . . 8
UNIBROUE BLANCHE DE CHAMBLY <i>Belgian Style Wheat Ale (Quebec 5%)</i>	. . . 8
CROOKED STAVE SOUR ROSE <i>Wild Ale Fermented With Raspberries &amp; Blueberries (Colorado, 4%)</i>	. . . 8
VON TRAPP VIENNA 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>	. . . 13
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>	. . . 13
SICERA MARIANE <i>Cidre Rosé (Normandie, 4.0%)</i>	. . . 13

**PASTIS & ABSINTHE**

RICARD PASTIS, France	. . . . . 16
AELRED PASTIS 1889, France	. . . . . 14
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
GOLD BREW	. . . . . 6
ACQUA PANNA	. . . . . 8
SAN PELLEGRINO	. . . . . 8
HOT CHOCOLATE	. . . . . 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, Macon 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	. . . . . 20
<i>Terrazas, 'Reserva,' Mendoza, 2019</i>	
SAINT ÉMILION GRAND CRU	. . . . . 22
<i>Château Vieux Faurie, Bordeaux, 2018</i>	
CÔTES-DU-RHÔNE	. . . . . 17
<i>Domaine du Jas, Rhone 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>	