

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 9:30AM-11:00PM
FRIDAY 8:00AM-11:00PM SUNDAY 9:30AM-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
DAURADE ROYALE EN PAPILOTE 38

Tuesday
PORK MILANESE 40

Wednesday
LOBSTER RISOTTO 45

Thursday
CHICKEN KIEV 27

Friday
BOUILLABAISSE 36

Saturday
BLACK BASS AUX NOUILLES 33

Sunday
COQ AU RIESLING 36

HORS D'OEUVRES

ONION SOUP GRATINÉE 16
GAZPACHO 12
Green pepper, cucumber, rye boule
TOMATO TART 18
Roma tomato, goat cheese fondue, thyme
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

TOMATO SALAD
Heirloom tomatoes, pickled pearl onion, basil
15

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 accompaniments
19

ENTRÉES

BEEF BOURGUIGNON 37
Root vegetables, lardons, pommes purée
STEAK FRITES* 38
Bar 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 AND PLUMS 39
Roast duck breast, poached plums, jus de canard

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
Old Overholt Rye, 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, Combiér 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%)
ANXO PENNSYLVANIA DRY 8
Cider Can (DC, 5.4%)

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 Chene, Burgundy, 2022
RIESLING 17
Dr. Hermann, Mosel Germany, 2022

Rosé

GRENACHE, SYRAH 19
Domaine Gavoty, Cotes de Provence, 2022
GRENACHE, SYRAH 16
Mas la Chevalier, Languedoc-Roussillon, 2022

Red

BEAUJOLAIS 15
Jean-Marc Burgaud, 2022
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.
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