

RESTAURANT, BISTRO & CAFÉ

PARC

227 South 18th. Street
Philadelphia PA 19103
Tel (215) 545 2262
parc-restaurant.com



Ouvert Tous les Jours

MONDAY-THURSDAY 11:00AM-10:00PM SATURDAY 10:00AM-11:00PM
FRIDAY 11:00AM-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
CELERIC SOUP 14
Truffle Duxelles
CHARCUTERIE 19
*Pâté Campagne, Duck Rillette,
Jambon de Bayonne*

SPÉCIALITÉS
DU JOUR

Monday
DAURADE ROYALE EN
PAPILLOTE
36
Tuesday
PORK MILANESE
36
Wednesday
LOBSTER RISOTTO
43
Thursday
COQ AU VIN
34
Friday
BOUILLABAISSE
35
Saturday
RACK OF LAMB
54
Sunday
LINGUINE VONGOLE
28

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
*Roasted beets, fennel pollen cream,
winter green salad,
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

- KRONENBOURG 1664 European Pale Lager (France, 5.5%) . . . 8
- UNIBROUE 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
- DOWNEAST WINTER BLEND CIDER
Cider (Massachusetts, 6.5%) 10

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
- PERRIER 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 Pépère, '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 55
Duckhorn, 'Migration,' Sonoma Coast, California 2017
- D12 CÔTES-DU-RHÔNE 45
E. Guigal, Northern Rhone 2016
- D13 MERLOT 68
Duckhorn, Napa Valley, California 2018