

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
POULET FEUILLETÉ
37

Sunday
COQ AU RIESLING
36

HORS D'OEUVRES

ONION SOUP GRATINÉE 16
MUSHROOM SOUP 13
Maitake, pioppini, cremini
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 herbes

MOROCCAN LAMB SHANK 44
Couscous, harissa, orange blossom yogurt
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
Long Island duck breast, 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
Old Overholt Rye, Dolin Rouge
& Bonal, Vieux Carre Rinse
16

ROMARIN
Rosemary-Infused American
Harvest Vodka, St. Germain,
Grapefruit, Lemon
15

CAFÉ PARC
Vanilla-Infused Revivalist
Vodka, Amaro, Caffè Borghetti
16

KEPI BLANC
Tanqueray Sevilla Orange,
Salers Apertif, Faccia Brutto
Centerbe, Dolin Blanc
16

LE GRAND CIDRE
Laird's Applejack, Apple Cider,
Warming Spices
*served hot
15

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

LADY MARMALADE
Cazadores Blanco, Orange
Marmalade, Lime
16

SPRITZ ROYALE
Aperol, Combiér Pamplemousse,
Grapefruit, Sparkling Water
14

À CÔTÉ
Domaine de Montreuil Calvados
'Reserve,' Monkey Shoulder Scotch,
Grand Marnier, Lemon
16

DRAUGHT BEER

KRONENBOURG 1664	8
<i>European Pale Lager (France, 5.5%)</i>	
ORIGINAL SIN ROSÉ CIDER	8
<i>Dry Rosé Cider (New York, 6.5%)</i>	
TONewood REVOLUTION PORTER	8
<i>American Porter (New Jersey, 6.5%)</i>	
HALF ACRE DAISY CUTTER	8
<i>American Pale Ale (Illinois, 5.2%)</i>	
WORKHORSE WEST COAST IPA	9
<i>West Coast Style IPA (Pennsylvania, 7%)</i>	

BOTTLED BEER

VON TRAPP BOHEMIAN PILSNER	8
<i>Pilsner Can (Vermont, 5.4%)</i>	
ITHACA FLOWER POWER	9
<i>American IPA (New York, 7.2%)</i>	
SAISON DUPONT	13
<i>Farmhouse Saison (Belgium, 6.5%)</i>	
STELLA ARTOIS	8
<i>Lager (Belgium, 5%)</i>	
STELLA LIBERTÉ	8
<i>Non-Alcoholic Lager (Belgium, 0%)</i>	
SINGLECUT KIM	12
<i>Hibiscus Sour Can (New York, 4.2%)</i>	
ANXO PENNSYLVANIA DRY	8
<i>Cider Can (DC, 5.4%)</i>	
LINDEMAN'S FRAMBOISE	10
<i>Belgian Fruit Lambic (Belgium, 2.5%)</i>	

PASTIS & ABSINTHE

RICARD PASTIS, France	23
AELRED PASTIS 1889, France	15
ST. GEORGE VERTE, California	20
ABSINTHE ORDINAIRE RESERVE, France	23
ABSINTHE PERNOD, France	23
ABSINTHE VIEUX CARRÉ, Pennsylvania	26

BEVERAGE

HOT APPLE CIDER	7
CITRON PRESSÉ	4
ICED TEA	5
MILKSHAKE vanilla or chocolate	9
COFFEE	5
COLD 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

 Glass |  15 oz. Carafe |  Bottle

Sparkling

CHAMPAGNE	35 - 170
<i>Moët & Chandon, 'Impérial Brut,' Épernay, N.V.</i>	
CRÉMANT DE BOURGOGNE	18 - 85
<i>Victorine de Chastenay, 'Brut,' N.V.</i>	
CREMANT DE BORDEAUX	17 - 80
<i>Font-Merlet, 'Brut Rose,' N.V.</i>	

White

BLANC	14 42 -
<i>Chateau Guipiere, Loire Valley</i>	
ALSACE	17 51 80
<i>Hugel, "Gentil," 2022</i>	
MUSCADET	15 45 70
<i>Château de la Ragotière, 2022</i>	
SAUVIGNON BLANC	16 48 75
<i>Sophie Bertin, 2022</i>	
SANCERRE	25 75 120
<i>Roger & Didier Raimbault, 2023</i>	
CHARDONNAY	17 51 80
<i>Domaine Chene, Burgundy, 2022</i>	
RIESLING	17 51 80
<i>Dr. Hermann, Mosel Germany, 2023</i>	

Rosé

GRENACHE, CINSULT	19 57 90
<i>Château Les Mesclances, Cotes de Provence, 'Romane,' 2022</i>	
GAMAY	17 51 80
<i>Pierre-Marie Chermette, 'Griottes,' 2023</i>	

Red

ROUGE	16 48 -
<i>Domaine la Monardiere, Côtes-du-Rhône</i>	
CABERNET SAUVIGNON BLEND	25 75 120
<i>Baron de Rothschild, "Les Legends," Medoc, Bordeaux, 2019</i>	
CABERNET FRANC	16 48 75
<i>Pascal Biotteau, Anjou, Loire Valley, France 2023</i>	
BEAUJOLAIS	15 45 70
<i>Jean-Marc Burgaud, 2022</i>	
PINOT NOIR	20 60 95
<i>Gaspard, Loire Valley, France, 2023</i>	
MALBEC	17 51 80
<i>Clos Siguier, Cahors, 2019</i>	
MERLOT BLEND	18 54 85
<i>Château Peyrat, Graves, Bordeaux, 2021</i>	
CÔTES-DU-RHÔNE	17 51 80
<i>Montjau, 2021</i>	

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

White

CHAMPAGNE	69
<i>Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.</i>	
CHARDONNAY	63
<i>Trefethen, Napa Valley, California 2020</i>	
SANCERRE	60
<i>Kevin et Karine Lauverjat, 2023</i>	

Red

CHATEAUNEUF-DU-PAPE	72
<i>Domaine Chante Cigale, 2022</i>	
BURGUNDY	65
<i>Domaine Chevrot, 'Maranges Sur Le Chene,' 2022</i>	