

RESTAURANT, BISTRO & CAFÉ

Ouvert Tous les Jours

PARC

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



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

DÉJEUNER

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*
(½ Dozen)
21

LITTLENECK CLAMS*
(½ Dozen)
10

HORS D'OEUVRES

ONION SOUP GRATINÉE 15
CELERICAC SOUP 14
Truffle Duvelles
CRAB & AVOCADO 24.50
Crab rillette, shaved avocado
ESCARGOTS 16
Mushrooms, hazelnut butter
OEUF DURS MAYONNAISE 13
Deviled eggs, dressed crab
MACARONI AU GRATIN 13
SARDINES & BORDIER BUTTER 19
Baguette, lemon
MUSHROOM TART 19
Beech mushrooms, truffle pecorino

SALMON TARTARE* 16.50
Shallots, lemon, espelette
TUNA CARPACCIO 22
Leek vinaigrette
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
CHARCUTERIE 19
Pâté Campagne, Duck Rillette, Jambon de Bayonne

SANDWICHES

COUNTRY CHICKEN CLUB 21
Avocado, bacon, rosemary aioli
SMOKED SALMON TARTINE 17
Horseradish crème fraîche, egg, capers, red onions
CHEESEBURGER 24
Grilled onion, raclette cheese, pommes frites
CURRY CHICKEN SALAD SANDWICH 15
Avocado, green grapes, toasted almonds
JAMBON BEURRE BAGUETTE ... 16
Ham, comté
ROAST BEEF SANDWICH 19
Horseradish crème, watercress, caraway baguette
AVOCADO TOAST 15
Poached eggs, pain santé

ENTRÉES

QUICHE LORRAINE 17
Bacon, gruyère, onion
CROQUE MADAME* 15
Grilled ham, fried egg, sauce mornay
MOULES FRITES 23
White wine, shallots, garlic
TROUT AMANDINE 32
Haricots verts, lemon brown butter
ROASTED SALMON 32
Braised lentils, beurre rouge
MEDITERRANEAN SEA BASS 36
Tapenade, roasted peppers, gigante beans
CHEESE OMELETTE 17
Gruyère or cheddar, fines herbes
PASTA JARDINIÈRE 19
Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil
STEAK FRITES* 36
Seared hanger steak, maître d' butter
½ ROAST CHICKEN 29
Pommes purée, jus de poulet
SPAGHETTI BOLOGNESE 22
Parmesan
STEAK AU POIVRE* 40
New York strip, garlic spinach

SALADES

SALADE VERTE
Haricots verts, radishes, red wine vinaigrette
12.50
WARM SHRIMP SALAD
Lemon beurre blanc, avocado
27
CHICKEN PAILLARD
Almond tapenade, shaved vegetable salad
18
NIÇOISE SALAD
Confit tuna, green beans, potatoes, dijon vinaigrette
26
BEET SALAD
Winter greens, fennel pollen cream, goat cheese, espelette hazelnuts
16

SIDES

POMMES FRITES
SAUTÉED SPINACH
HARICOTS VERTS
POMMES PURÉE
8

ASSIETTE DE FROMAGES

Chef's selection of 3 cheeses
with fresh baguette and traditional accoutrements

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

SPRITZ ROYALE

*Aperol, Combiér Pamplémousse,
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,
Combiér d'Orange, Lemon*
16

DRAUGHT BEER

SOUTH COUNTY DARK THREAD
American Porter (Pennsylvania, 6.8%) 10

KRONENBOURG 1664 European Pale Lager (France, 5.5%) 8

UNIBROUE BLANCHE DE CHAMBLY
Belgian Style Wheat Ale (Quebec 5%) 8

VON TRAPP VIENNA LAGER
Vienna Style Amber Lager (Vermont, 5.2%) 8

VICTORY CLOUD WALKER HAZY IPA
New England IPA (Pennsylvania, 6.8%) 9

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 <i>vanilla or chocolate</i>	9
COFFEE	5
GOLD BREW	6
ACQUA PANNA	8
SAN PELLEGRINO	8
HOT CHOCOLATE	6
HOT APPLE CIDER	6

WINE BY THE GLASS

Sparkling

CRÉMANT 16
Victorine de Chastenay, Burgundy, N.V.

MÉTHODE TRADITIONNELLE 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 Pépière, '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 58
Schug, Sonoma Coast, California 2021

D13 MERLOT 68
Duckhorn, Napa Valley, California 2018