

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, 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 Montreuile Calvados  
'Reserve', Monkey Shoulder Scotch,  
Combiér d'Orange, Lemon  
16

**DRAUGHT BEER**

**VICTORY SOUR MONKEY**  
Sour (Pennsylvania 9.5%) . . . . . 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%)

**SAISON DUPONT** . . . . . 12  
Farmhouse Saison (Belgium, 6.5%)

**STELLA ARTOIS** . . . . . 8  
Lager (Belgium, 5%)

**STELLA LIBERTÉ** . . . . . 8  
Non-Alcoholic Lager (Belgium, 0%)

**AVAL GOLD** . . . . . 12  
Cidre (Bretagne, 6%)

**SICERA MARIANE** . . . . . 13  
Cidre Rosé (Normandie, 4.0%)

**PASTIS & ABSINTHE**

**RICARD PASTIS, France** . . . . . 16

**ST. GEORGE VERTE, California** . . . . . 20

**ABSINTHE PERNOD, France** . . . . . 21

**ABSINTHE VIEUX CARRÉ, Pennsylvania** . . . . . 22

**BEVERAGE**

**GITRON PRESSÉ** . . . . . 4

**ICED TEA** . . . . . 5

**MILKSHAKE** vanilla or chocolate . . . . . 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 DE LIMOUX** . . . . . 16  
Domaine Collin, Languedoc, 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*

**SAUVIGNON BLANC** . . . . . 17  
Château Lauferie, Bergerac, 2021

**SAUVIGNON BLANC** . . . . . 20  
Farella, 'La Luce' Coombsville, Napa Valley 2020

**CHARDONNAY** . . . . . 17  
Nicolas Potel, Mâcon-Villages, Burgundy 2020

**RIESLING** . . . . . 16  
Red Tail Ridge, 'Good Karma,' Finger Lakes, New York 2020

*Rosé*

**GRENACHE, SYRAH, CINSAULT** . . . . . 14  
Mas La Chevalière, Languedoc, France, 2021

**GRENACHE & SYRAH** . . . . . 14  
Domaine La Tour de Gatigne, Cevennes 2021

*Red*

**PINOT NOIR** . . . . . 17  
Jigsaw, Willamette Valley, Oregon 2021

**MALBEC** . . . . . 17  
Clos Siguier, Cahors, 2018

**BORDEAUX SUPÉRIEUR** . . . . . 17  
Château Saint-Sulpice, 2019

**CABERNET SAUVIGNON** . . . . . 18  
Newton Vineyards, 'Skyside,' North Coast, 2018

**SAINT ÉMILION GRAND CRU** . . . . . 22  
Château Vieux Faurie, Bordeaux, 2018

**CÔTES-DU-RHÔNE** . . . . . 17  
Domaine du Jas, Rhône Valley, 2020

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

*Blancs*

**D3 CHAMPAGNE** . . . . . 60  
Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.

**D1 CHARDONNAY** . . . . . 63  
Trefethen, Napa Valley, California 2020

*Rouges*

**D11 PINOT NOIR** . . . . . 63  
Duckhorn, 'Migration,' Sonoma Coast, California, 2020

**D13 MERLOT** . . . . . 68  
Duckhorn, Napa Valley, California 2019