

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

KING CRAB LEG  
42

PLATEAU CLASSIQUE\*  
— Serves 1 to 3 —  
125

GRAND PLATEAU\*  
— Serves 4 to 6 —  
195

ASSORTED OYSTERS\*  
(½ Dozen)  
23

LITTLENECK CLAMS\*  
(½ Dozen)  
10

HORS D'OEUVRES

ONION SOUP GRATINÉE ..... 16  
PEA SOUP ..... 12  
*Almonds, chives*  
CRAB & AVOCADO ..... 25  
*Crab rilette, shaved avocado*  
ESCARGOTS ..... 17  
*Mushrooms, hazelnut butter*  
OEUF DURS MAYONNAISE ..... 9  
MACARONI AU GRATIN ..... 13  
SARDINES & BORDIER BUTTER ..... 19  
*Baguette, lemon*  
MUSHROOM TART ..... 18  
*Beech mushrooms, truffle pecorino*

SALMON TARTARE\* ..... 18  
*Shallots, lemon, espelette*  
TUNA CARPACCIO ..... 26  
*Leek vinaigrette*  
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 rilette, jambon de bayonne*  
CRISPY ARTICHOKE ..... 18  
*Garlic aioli*

SANDWICHES

MERGUEZ SAUSAGE SANDWICH . . . 21  
*Spiced lamb, melted leeks, harissa aioli*  
COUNTRY CHICKEN CLUB . . . . . 23  
*Avocado, bacon, rosemary aioli*  
SMOKED SALMON TARTINE . . . . . 17  
*Horseradish crème fraîche, egg, capers, red onions*  
CHEESEBURGER . . . . . 26  
*Grilled onion, raclette cheese, pommes frites*  
CURRY CHICKEN SALAD SANDWICH . . . . . 16  
*Avocado, green grapes, toasted almonds*  
JAMBON BEURRE BAGUETTE . . . . . 17  
*Ham, comté*  
ROAST BEEF SANDWICH . . . . . 19  
*Horseradish crème, watercress, caraway baguette*  
AVOCADO TOAST . . . . . 15  
*Poached eggs, pain santé*

ENTRÉES

QUICHE LORRAINE . . . . . 18  
*Bacon, gruyère, onion*  
CROQUE MONSIEUR . . . . . 22  
*Comté, prosciutto cotto*  
MOULES FRITES . . . . . 25  
*White wine, shallots, garlic*  
TROUT AMANDINE . . . . . 33  
*Haricots verts, lemon brown butter*  
SALMON . . . . . 32  
*Mustard-braised brussels sprouts, beurre blanc*  
MEDITERRANEAN SEA BASS . . . . . 38  
*Tapenade, roasted peppers, gigante beans*  
CHEESE OMELETTE . . . . . 17  
*Gruyère or cheddar, fines herbes*  
PASTA JARDINIÈRE . . . . . 22  
*Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil*  
BEEF BOURGUIGNON . . . . . 37  
*Root vegetables, lardons, pommes purée*  
STEAK FRITES\* . . . . . 38  
*Seared flat iron steak, maître d' butter*  
½ ROAST CHICKEN . . . . . 29  
*Pommes purée, jus de poulet*  
SPAGHETTI BOLOGNESE . . . . . 24  
*Parmesan*  
STEAK AU POIVRE\* . . . . . 43  
*New York strip, garlic spinach*

SALADES

SALADE VERTE  
*Haricots verts, radishes, red wine vinaigrette*  
13  
WARM SHRIMP SALAD  
*Lemon beurre blanc, avocado*  
28  
CHICKEN PAILLARD  
*Almond tapenade, shaved vegetable salad*  
19  
NIÇOISE SALAD  
*Confit tuna, green beans, potatoes, dijon vinaigrette*  
28  
BEET SALAD  
*Seasonal greens, fennel pollen cream, goat cheese, espelette hazelnuts*  
16

SIDES

POMMES FRITES 10  
SAUTÉED SPINACH 8  
HARICOTS VERTS 8  
POMMES PURÉE 8

ASSIETTE DE FROMAGES

Chef's selection of 3 cheeses  
with fresh baguette and traditional accoutrements  
19

\*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 Overhold 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, Combier 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%)

TONEWOOD 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 (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 (New York, 4.2%)

AVAL GOLD . . . . . 13  
Cidre (Bretagne, 6%)

**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 Chêne, Burgundy 2022

RIESLING . . . . . 15  
Kreusch, Rheinhessen, 2022

*Rosé*

CINSAULT, GRENACHE, SYRAH . . . . . 15  
Florian Andre, Rhône Valley, 2022

GRENACHE, SYRAH . . . . . 16  
Mas la Chevalier, Languedoc-Roussillon, 2022

*Red*

BEAUJOLAIS - VILLAGES . . . . . 15  
Karim Vionnet, Beaujolais-Villages, 2021

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.

D5 CHAMPAGNE . . . . . 87  
Moët & Chandon, 'Impérial Brut,' Épernay, 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

*Rosés*

D4 CHAMPAGNE ROSÉ . . . . . 138  
Paul Bara, 'Grand Cru,' Bouzy, N.V.