

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
Rittenhouse Rye Private Parc Barrel, 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%)
TONWOOD 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 Can (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 Can (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.