

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  
PEA SOUP . . . . . 13  
*Almonds, chives*  
CRAB & AVOCADO . . . . . 24.50  
*Crab rillette, shaved avocado*  
ESCARGOTS . . . . . 16  
*Mushrooms, hazelnut butter*  
OEUFS DURS MAYONNAISE . . . . . 13  
*Deviled eggs, dressed crab*  
MACARONI AU GRATIN . . . . . 13  
SARDINES & BORDIER BUTTER . . . . . 19  
*Baguette, lemon*  
MUSHROOM TART . . . . . 19  
*Beech mushrooms, truffe 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, Combier Pamplemousse,  
Grapefruit, Sparkling Water*

14

**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, 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 Montreuil Cabvados  
'Reserve', Monkey Shoulder Scotch,  
Combier d'Orange, Lemon*

16

**FROSÉ**

*Côté Mas Aurore Rosé,  
Watermelon, Mint, St. Germain*

15

**DRAUGHT BEER**

KRONENBOURG 1664 European Pale Lager (France, 5.5%) . . . . .	8
UNIBROUQUE BLANCHE DE CHAMBLY . . . . .	8
<i>Belgian Style Wheat Ale (Quebec 5%)</i>	
CROOKED STAVE SOUR ROSE . . . . .	8
<i>Wild Ale Fermented With Raspberries &amp; Blueberries (Colorado, 4%)</i>	
VON TRAPP VIENNA LAGER . . . . .	8
<i>Vienna Style Amber Lager (Vermont, 5.2%)</i>	
VICTORY CLOUD WALKER HAZY IPA . . . . .	9
<i>New England IPA (Pennsylvania, 6.8%)</i>	

**BOTTLED BEER**

TROEG'S SUNSHINE PILSNER . . . . .	8
<i>Pilsner (Pennsylvania 4.5%)</i>	
YARDS PALE ALE . . . . .	8
<i>Pale Ale (Pennsylvania, 4.6%)</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>	
AVAL GOLD . . . . .	13
<i>Cidre (Bretagne, 6%)</i>	
SICERA MARIANE . . . . .	13
<i>Cidre Rosé (Normandie, 4.0%)</i>	

**PASTIS & ABSINTHE**

RICARD PASTIS, France . . . . .	16
AELRED PASTIS 1889, France . . . . .	14
ST. GEORGE VERTE, California . . . . .	20
ABSINTHE PERNOD, France . . . . .	21
ABSINTHE VIEUX CARRÉ, Pennsylvania . . . . .	22

**BEVERAGE**

GITRON 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

**WINE BY THE GLASS**

*Sparkling*

CRÉMANT DE LIMOUX . . . . .	16
<i>Domaine Collin, Languedoc, N.V.</i>	
MÉTHODE TRADITIONNELLE . . . . .	18
<i>Joseph Cattin, 'Rosé Brut,' Alsace, N.V.</i>	
CHAMPAGNE . . . . .	31
<i>A. Margaine, 1er Cru, 'Le Brut,' Montagne de Reims N.V.</i>	

*White*

SAUVIGNON BLANC . . . . .	17
<i>Château Laulerie, Bergerac, 2021</i>	
SAUVIGNON BLANC . . . . .	20
<i>Farella, 'La Luce' Coombsville, Napa Valley 2020</i>	
CHARDONNAY . . . . .	17
<i>Nicolas Potel, Macon Villages, Burgundy 2020</i>	
RIESLING . . . . .	16
<i>Red Tail Ridge, 'Good Karma,' Finger Lakes, New York 2020</i>	

*Rosé*

GRENACHE, SYRAH, CINSAULT . . . . .	14
<i>Mas La Chevalière, Languedoc, France, 2021</i>	
GRENACHE & SYRAH . . . . .	14
<i>Domaine La Tour de Gaigne, Cevennes 2021</i>	

*Red*

PINOT NOIR . . . . .	17
<i>Jigsaw, Willamette Valley, Oregon 2021</i>	
MALBEC . . . . .	17
<i>Clos Siguier, Cahors, 2018</i>	
BORDEAUX SUPÉRIEUR . . . . .	17
<i>Château Saint-Sulpice, 2019</i>	
CABERNET SAUVIGNON . . . . .	20
<i>Terrazas, 'Reserva,' Mendoza, 2019</i>	
SAINT ÉMILION GRAND CRU . . . . .	22
<i>Château Vieux Faurie, Bordeaux, 2018</i>	
CÔTES-DU-RHÔNE . . . . .	17
<i>Domaine du Jas, Rhone Valley, 2020</i>	

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

*Blancs*

D3 CHAMPAGNE . . . . .	60
<i>Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.</i>	
D1 CHARDONNAY . . . . .	63
<i>Trefethen, Napa Valley, California 2020</i>	

*Rouges*

D11 PINOT NOIR . . . . .	63
<i>Duckhorn, 'Migration,' Sonoma Coast, California, 2020</i>	
D13 MERLOT . . . . .	68
<i>Duckhorn, Napa Valley, California 2019</i>	