

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 9:30AM-11:00PM
FRIDAY 8:00AM-11:00PM
SUNDAY 9:30AM-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
GAZPACHO 12
Green pepper, cucumber, rye boule
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
TOMATO TART 18
Roma tomato, goat cheese fondue, thyme

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
MOZZARELLA & TOMATO BAGUETTE 16

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
Bar 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
TOMATO SALAD
Heirloom tomatoes, pickled pearl onion, basil 15
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
SAUTÉÉ SPINACH 8
HARICOTS VERTS 8
POMMES PURÉE 8

ASSIETTE DE FROMAGES

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

SPECIALTY COCKTAILS

MARTINI NIÇOISE
Stateside Vodka, Carpano Bianco, Niçoise Olives & Brine
16

WHISKEY NOIR
Old Overholt 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, Combiér 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%)

CONSHOHOCKEN 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%)

ANXO PENNSYLVANIA DRY 8
Cider Can (DC, 5.4%)

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
COLD 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 Chene, Burgundy, 2022

RIESLING 17
Dr. Hermann, Mosel Germany, 2022

Rosé

GRENACHE, SYRAH 19
Domaine Gavoty, Cotes de Provence, 2022

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

Red

BEAUJOLAIS 15
Jean-Marc Burgaud, 2022

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.

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