

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  
FRIDAY 8:00AM-11:00PM  
SATURDAY 9:30AM-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  
MUSHROOM SOUP ..... 13  
*Maitake, pioppini, cremini*  
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*  
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  
*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  
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

**ROMARIN**  
Rosemary-Infused American Harvest Vodka, St. Germain, Grapefruit, Lemon  
15

**CAFÉ PARC**  
Vanilla-Infused Revivalist Vodka, Amaro, Caffè Borghetti  
16

**KEPI BLANC**  
Tanqueray Sevilla Orange, Salers Apertif, Faccia Brutto Centerbe, Dolin Blanc  
16

**LE GRAND CIDRE**  
Laird's Applejack, Apple Cider, Warming Spices  
\*served hot  
15

**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

**LADY MARMALADE**  
Cazadores Blanco, Orange Marmalade, Lime  
16

**SPRITZ ROYALE**  
Aperol, Combiér Pamplemousse, Grapefruit, Sparkling Water  
14

**À CÔTÉ**  
Domaine de Montreuil Calvados 'Reserve,' Monkey Shoulder Scotch, Grand Marnier, Lemon  
16

**DRAUGHT BEER**

KRONENBOURG 1664 . . . . .	8
<i>European Pale Lager (France, 5.5%)</i>	
SHACKSBURY ROSÉ CIDER . . . . .	8
<i>Rosé Cider (Vermont, 5.5%)</i>	
TONWOOD REVOLUTION PORTER . . . . .	8
<i>American Porter (New Jersey, 6.5%)</i>	
TONWOOD FUEGO . . . . .	9
<i>American IPA (New Jersey, 6.2%)</i>	
WORKHORSE WEST COAST IPA . . . . .	9
<i>West Coast Style IPA (Pennsylvania, 7%)</i>	

**BOTTLED BEER**

VON TRAPP BOHEMIAN PILSNER . . . . .	8
<i>Pilsner Can (Vermont, 5.4%)</i>	
ITHACA FLOWER POWER . . . . .	9
<i>American IPA (New York, 7.2%)</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>	
SINGLECUT KIM . . . . .	12
<i>Hibiscus Sour Can (New York, 4.2%)</i>	
ANXO PENNSYLVANIA DRY . . . . .	8
<i>Cider Can (DC, 5.4%)</i>	
LINDEMAN'S FRAMBOISE . . . . .	10
<i>Belgian Fruit Lambic (Belgium, 2.5%)</i>	

**PASTIS & ABSINTHE**

RICARD PASTIS, France . . . . .	23
AELRED PASTIS 1889, France . . . . .	15
ST. GEORGE VERTE, California . . . . .	20
ABSINTHE ORDINAIRE RESERVE, France . . . . .	23
ABSINTHE PERNOD, France . . . . .	23
ABSINTHE VIEUX CARRÉ, Pennsylvania . . . . .	26

**BEVERAGE**

HOT APPLE CIDER . . . . .	7
CITRON 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

**BOTANIQUE**  
Lemon, Cucumber, Basil, Sparkling Water  
8

**CAFÉ DE FLORE**  
Grapefruit Cordial, Lemon, Fever Tree Elderflower Tonic  
8

**WINE BY THE GLASS**

 Glass |  15 oz. Carafe |  Bottle

*Sparkling*

CHAMPAGNE . . . . .	35		170
<i>Moët &amp; Chandon, 'Impérial Brut,' Épernay, N.V.</i>			
CRÉMANT DE BOURGOGNE . . . . .	18		85
<i>Victorine de Chastenay, 'Brut,' N.V.</i>			
CREMANT DE BORDEAUX . . . . .	17		80
<i>Font-Merlet, 'Brut Rose,' N.V.</i>			

*White*

BLANC . . . . .	14		42		-
<i>Chateau Guipiere, Loire Valley</i>					
ALSACE . . . . .	17		51		80
<i>Hugel, "Gentil," 2022</i>					
MUSCADET . . . . .	15		45		70
<i>Château de la Ragotière, 2022</i>					
SAUVIGNON BLANC . . . . .	16		48		75
<i>Sophie Bertin, 2022</i>					
SANCERRE . . . . .	25		75		120
<i>Roger &amp; Didier Raimbault, 2023</i>					
CHARDONNAY . . . . .	17		51		80
<i>Domaine Chene, Burgundy, 2022</i>					
RIESLING . . . . .	17		51		80
<i>Dr. Hermann, Mosel Germany, 2023</i>					

*Rosé*

GRENACHE, CINSAULT . . . . .	19		57		90
<i>Château Les Mesclances, Cotes de Provence, 'Romane,' 2022</i>					
GAMAY . . . . .	17		51		80
<i>Pierre-Marie Chermette, 'Griottes,' 2023</i>					

*Red*

ROUGE . . . . .	16		48		-
<i>Domaine la Monardiere, Côtes-du-Rhône</i>					
BEAUJOLAIS . . . . .	15		45		70
<i>Jean-Marc Burgaud, 2022</i>					
PINOT NOIR . . . . .	19		57		90
<i>Domaine Guy Mardon, Loire Valley, 2023</i>					
MALBEC . . . . .	17		51		80
<i>Clos Siguier, Cahors, 2019</i>					
MERLOT BLEND . . . . .	18		54		85
<i>Château Peyrat, Graves, Bordeaux, 2021</i>					
CABERNET SAUVIGNON BLEND . . . . .	25		75		120
<i>Barons de Rothschild, 'Les Legendes,' Medoc, Bordeaux, 2019</i>					
CÔTES-DU-RHÔNE . . . . .	17		51		80
<i>Montjau, 2021</i>					

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

*White*

CHAMPAGNE . . . . .	69
<i>Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.</i>	
CHARDONNAY . . . . .	63
<i>Trefethen, Napa Valley, California 2020</i>	
SANCERRE . . . . .	60
<i>Kevin et Karine Lauwerjat, 2023</i>	

*Red*

CHATEAUNEUF-DU-PAPE, . . . . .	72
<i>Domaine Chante Cigale, 2022</i>	