

RESTAURANT, BISTRO & CAFÉ

PARC

227 South 18th. Street
Philadelphia PA 19103
Tel (215) 545 2262
parc-restaurant.com



Ouvert Tous les Jours

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

L'APRÈS-MIDI

Beverages

COFFEE

5

ESPRESSO

5

CAFÉ AU LAIT

6

CAPPUCCINO

6

CAFÉ VIETNAMESE

7

CAFÉ LATTE

7

ICED CAFÉ LATTE

7

HOT APPLE CIDER

6

GOLD BREW

6

HOT CHOCOLATE

6

SELECTION OF HOT TEAS

6

MILKSHAKE

vanilla or chocolate

9

ICED TEA

5

ORANGE OR GRAPEFRUIT JUICE (fresh squeezed)

4

CITRON PRESSÉ

4

SAN PELLEGRINO

8

AQUA PANNA

8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HORS D'OEUVRES

| | |
|--|-------|
| ONION SOUP GRATINÉE | 15 |
| TUNA CARPACCIO* | 22 |
| <i>Leek vinaigrette</i> | |
| SARDINES AU BEURRE | 19 |
| <i>Bordier butter, baguette</i> | |
| MUSHROOM TART | 19 |
| <i>Beech mushrooms, truffle pecorino</i> | |
| RICOTTA RAVIOLI | 15 |
| <i>Plum tomato, basil</i> | |
| ESCARGOTS | 16 |
| <i>Mushrooms, hazelnut butter</i> | |
| OEUF DURS MAYONNAISE | 13 |
| <i>Deviled eggs, dressed crab</i> | |
| SALMON TARTARE* | 16.50 |
| <i>Shallots, lemon, espelette</i> | |
| CRAB & AVOCADO | 24.50 |
| <i>Crab rillette, shaved avocado</i> | |
| STEAK TARTARE* | 17 |
| <i>Chopped filet, capers, quail egg</i> | |
| MACARONI AU GRATIN | 13 |
| CHICKEN LIVER PARFAIT | 15.50 |
| <i>Red wine gelée, cherry- pistachio bread</i> | |
| CELERIAC SOUP | 14 |
| <i>Truffle Duxelles</i> | |
| CHARCUTERIE | 19 |
| <i>Pâté Campagne, Duck Rillette, Jambon de Bayonne</i> | |

SALADES

| | |
|---|-------|
| WARM SHRIMP SALAD | 27 |
| <i>Lemon beurre blanc, avocado</i> | |
| NICOISE | 26 |
| <i>Confit tuna, green beans, potatoes, dijon vinaigrette</i> | |
| SALADE VERTE | 12.50 |
| <i>Haricots verts, radishes, red wine vinaigrette</i> | |
| BEEF SALAD | 16 |
| <i>Winter greens, fennel pollen cream, goat cheese, espelette hazelnuts</i> | |

ENTRÉES

| | |
|--|----|
| COUNTRY CHICKEN CLUB | 21 |
| <i>Avocado, bacon, rosemary aioli</i> | |
| CHEESEBURGER* | 24 |
| <i>Grilled onion, raclette cheese, pommes frites</i> | |
| CHEESE OMELETTE | 17 |
| <i>Gruyère or cheddar, fines herbes</i> | |
| TROUT AMANDINE | 32 |
| <i>Haricots verts, lemon brown butter</i> | |
| MOULES FRITES | 23 |
| <i>White wine, shallots, garlic</i> | |
| STEAK FRITES* | 36 |
| <i>Seared hanger steak, maître d' butter</i> | |
| ½ ROAST CHICKEN | 29 |
| <i>Pommes purée, jus de poulet</i> | |
| SPAGHETTI BOLOGNESE | 22 |
| <i>Parmesan</i> | |
| STEAK AU POIVRE* | 40 |
| <i>New York strip, garlic spinach</i> | |

Fruits de Mer

| | |
|--------------------------|-----|
| SHRIMP COCKTAIL | 22 |
| LOBSTER COCKTAIL | 24 |
| LITTLENECK CLAMS* | 10 |
| <i>½ Dozen</i> | |
| ASSORTED OYSTERS* | 21 |
| <i>½ Dozen</i> | |
| PLATEAU CLASSIQUE* | 125 |
| <i>— Serves 1 to 3 —</i> | |
| GRAND PLATEAU* | 195 |
| <i>— Serves 4 to 6 —</i> | |

SIDES

| | |
|-----------------|---|
| POMMES FRITES | |
| SAUTÉED SPINACH | |
| HARICOTS VERTS | |
| POMMES PURÉE | 8 |

ASSIETTE DE FROMAGES

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

19

WINES BY THE GLASS

Sparkling

CRÉMANT 16
Victorine de Chastenay, Burgundy, N.V.

MÉTHODE TRADITIONELLE 18
Joseph Cattin, 'Rosé Brut,' Alsace, N.V.

CHAMPAGNE 31
A. Margaine, 1er Cru, 'Le Brut,' Montagne de Reims N.V.

White

MELON DE BOURGOGNE 14
Domaine de la Pépière, 'Merci,' Muscadet Sèvre et Maine 2020

SAUVIGNON BLANC 20
Farella, 'La Luce' Coombsville, Napa Valley 2020

SAUVIGNON BLANC 17
Fernand et Fils, Coteaux du Giennois, Loire Valley 2018

CHARDONNAY 16
Nicolas Potel, Mâcon-Villages, Burgundy 2020

Rosé

GRENACHE SYRAH 13
Belle Année, Sud de France, 2020

GRENACHE NOIR, SYRAH 15
Dom Brial, 'Les Camins,' Cote Catalanes 2021

Red

PINOT NOIR 17
Jigsaw, Willamette Valley, Oregon 2021

CARIGNAN BLEND 18
Canet Valette, 'Une et Mille Nuits,' Languedoc 2018

BORDEAUX SUPÉRIEUR 15
Château Font-Merlet, Bordeaux 2016

CABERNET SAUVIGNON 18
Newton Vineyards, 'Skyside,' North Coast, 2018

SAINT ÉMILION GRAND CRU 22
Château Vieux Faurie, Bordeaux, 2022

CÔTE-DU-RHÔNE 17
Domaine des Gravennes, Rhône 2020

Les Vins Demi Bouteilles
half-bottles (375ml)

Blancs

D6 CHAMPAGNE 60
*Laurent Perrier, 'La Cuvée,'
 Tours-sur-Marne N.V.*

D3 CHARDONNAY 63
Trefethen, Napa Valley, California 2020

Rouges

D11 PINOT NOIR 58
Schug, Sonoma Coast, California 2021

D13 MERLOT 68
Duckhorn, Napa Valley, California 2018

Specialty Cocktails

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

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

WHISKEY NOIR
*Old Overholt Rye,
 Dolin Rouge & Bonal,
 Pernod Rinsé*
 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 Geneepy, Cucumber,
 Basil, Perrier*
 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
 Calvados 'Reserve',
 Monkey Shoulder Scotch,
 Combier d'Orange, Lemon*
 16

DRAUGHT BEER

SOUTH COUNTY DARK THREAD *American Porter (Pennsylvania, 6.8%)* . . . 10

KRONENBOURG 1664 *European Pale Lager (France, 5.5%)* 8

UNIBROUE BLANCHE DE CHAMBLY *Belgian Style Wheat Ale (Quebec 5%)* . . . 8

VONNTRAPPVIENNA LAGER *Vienna Style Amber Lager (Vermont, 5.2%)* 8

VICTORY CLOUD WALKER HAZY IPA
New England IPA (Pennsylvania, 6.8%) 9

BOTTLED BEER

TROEG'S SUNSHINE PILSNER *Pilsner (Pennsylvania 4.5%)* 8

YARDS PALE ALE *Pale Ale (Pennsylvania, 4.6%)* 8

SICERA MARIANE *Cidre Rosé (Normandie, 4.0%)* 13

STELLA ARTOIS *Lager (Belgium, 5%)* 8

SAISON DUPONT *Farmhouse Saison (Belgium, 6.5%)* 11