

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

White

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

Rosé

GRENACHE, SYRAH, CINSAULT 14
Mas La Chevalière, Languedoc, France, 2021
 GRENACHE & SYRAH 14
Domaine La Tour de Gatigne, Cevennes 2021

Red

PINOT NOIR 17
Jigsaw, Willamette Valley, Oregon 2021
 MALBEC 17
Clos Siguier, Cahors, 2018
 BORDEAUX SUPÉRIEUR 17
Château Saint-Sulpice, 2019
 CABERNET SAUVIGNON 18
Newton Vineyards, 'Skyside,' North Coast, 2018
 SAINT ÉMILION GRAND CRU 22
Château Vieux Faurie, Bordeaux, 2018
 CÔTES-DU-RHÔNE 17
Domaine du Jas, Rhône Valley, 2020

Les Vins Demi Bouteilles
half-bottles (375ml)

Blancs

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

Rouges

D11 PINOT NOIR 63
*Duckhorn, 'Migration,'
 Sonoma Coast, California, 2020*
 D13 MERLOT 68
Duckhorn, Napa Valley, California 2019

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 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 Geneepy, Cucumber,
 Basil, Sparkling Water*
 15

MS. PIAF
*Hennessy VS Cognac,
 Sparkling Cidre de
 Normandie, Lemon,
 Bitters*
 16

DRAUGHT BEER

VICTORY SOUR MONKEY Sour (Pennsylvania 9.5%) 10
 KRONENBOURG 1664 European Pale Lager (France, 5.5%) 8
 UNIBROU BLANCHE DE CHAMBLY Belgian Style Wheat Ale (Quebec 5%) 8
 VONNTRAPP VIENNA 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
 STELLA ARTOIS Lager (Belgium, 5%) 8
 STELLA LIBERTÉ Non-Alcoholic Lager (Belgium, 0%) 8
 SAISON DUPONT Farmhouse Saison (Belgium, 6.5%) 12
 AVAL GOLD Cidre (Bretagne, 6%) 12
 SICERA MARIANE Cidre Rosé (Normandie, 4.0%) 13

ROMARIN
*Rosemary-Infused
 Smirnoff, St. Germain,
 Grapefruit, Lemon*
 15

À CÔTÉ
*Domaine de Montreuil
 Calvados 'Reserve',
 Monkey Shoulder Scotch,
 Combier d'Orange, Lemon*
 16