

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
- CAPPUCINO**
6
- CAFÉ VIETNAMESE**
7
- CAFÉ LATTE**
7
- ICED CAFÉ LATTE**
7
- COLD BREW**
6
- HOT CHOCOLATE**
6
- SELECTION OF HOT TEAS**
6
- MILKSHAKE**
vanilla or chocolate
9
- ICED TEA**
5
- ORANGE OR GRAPEFRUIT JUICE**
5
- GITRON PRESSÉ**
4
- SAN PELLEGRINO**
8
- AQUA PANNA**
8
- BOTANIQUE**
Lemon, Cucumber, Basil, Sparkling Water
8
- CAFÉ DE FLORE**
Grapefruit Cordial, Lemon, Fever Tree Elderflower Tonic
8

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

HORS D'OEUVRES

- ONION SOUP GRATINÉE16
- PEA SOUP12
Almonds, chives
- TUNA CARPACCIO*26
Leek vinaigrette
- SARDINES AU BEURRE19
Bordier butter, baguette
- MUSHROOM TART18
Beech mushrooms, truffle pecorino
- RICOTTA RAVIOLI15
Plum tomato, basil
- ESCARGOTS17
Mushrooms, hazelnut butter
- OEUF DURS MAYONNAISE9
- SALMON TARTARE*18
Shallots, lemon, espelette
- CRAB & AVOCADO25
Crab rillette, shaved avocado
- STEAK TARTARE*18
Chopped filet, capers, quail egg
- MACARONI AU GRATIN13
- CHICKEN LIVER PARFAIT15
Red wine gelée, cherry- pistachio bread
- CHARCUTERIE19
Pâté campagne, duck rillette, jambon de bayonne
- CRISPY ARTICHOQUES18
Garlic aioli

SALADES

- WARM SHRIMP SALAD28
Lemon beurre blanc, avocado
- NIÇOISE28
Confit tuna, green beans, potatoes, dijon vinaigrette
- SALADE VERTE13
Haricots verts, radishes, red wine vinaigrette
- BEEF SALAD16
Seasonal greens, fennel pollen cream, goat cheese, espelette hazelnuts

ENTRÉES

- COUNTRY CHICKEN CLUB23
Avocado, bacon, rosemary aioli
- CHEESEBURGER*26
Grilled onion, raclette cheese, pommes frites
- CHEESE OMELETTE17
Gruyère or cheddar, fines herbes
- TROUT AMANDINE33
Haricots verts, lemon brown butter
- MOULES FRITES25
White wine, shallots, garlic
- STEAK FRITES*38
Seared flat iron steak, maître d' butter
- ½ ROAST CHICKEN29
Pommes purée, jus de poulet
- SPAGHETTI BOLOGNESE24
Parmesan
- STEAK AU POIVRE*43
New York strip, garlic spinach

Fruits de Mer

- SHRIMP COCKTAIL
22
- LOBSTER COCKTAIL
24
- KING CRAB LEG
42
- LITTLENECK CLAMS*
½ Dozen
10
- ASSORTED OYSTERS*
½ Dozen
23
- PLATEAU CLASSIQUE*
— Serves 1 to 3 —
125
- GRAND PLATEAU*
— Serves 4 to 6 —
195

SIDES

- POMMES FRITES 10
- SAUTÉED SPINACH 8
- HARICOTS VERTS 8
- 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 |
| <i>Domaine Collin, Languedoc, N.V.</i> | |
| CRÉMANT DE BOURGOGNE. | 17 |
| <i>Victorine de Chastenay, 'Rosé Brut,' Bourgogne, N.V.</i> | |
| CHAMPAGNE. | 35 |
| <i>Moët & Chandon, 'Impérial Brut,' Épernay, N.V.</i> | |

White

| | |
|---------------------------------------|----|
| CÔTES DU RHÔNE BLANC. | 17 |
| <i>Mont-Redon, Rhône Valley, 2022</i> | |
| MUSCADET. | 15 |
| <i>Château de la Ragotière, 2022</i> | |
| SANCERRE. | 20 |
| <i>Champ-Perroy, Loire 2023</i> | |
| CHARDONNAY. | 17 |
| <i>Domaine Chêne, Burgundy 2022</i> | |
| RIESLING. | 15 |
| <i>Kreusch, Rheinhessen, 2022</i> | |

Rosé

| | |
|---|----|
| CINSAULT, GRENACHE, SYRAH. | 15 |
| <i>Florian Andre, Rhône Valley, 2022</i> | |
| GRENACHE, SYRAH. | 16 |
| <i>Mas la Chevalier, Languedoc-Roussillon, 2022</i> | |

Red

| | |
|---|----|
| BEAUJOLAIS - VILLAGES. | 15 |
| <i>Karim Vionnet, Beaujolais-Villages 2021</i> | |
| PINOT NOIR. | 19 |
| <i>Domaine Guy Mardon, Loire Valley, 2023</i> | |
| MALBEC. | 17 |
| <i>Clos Siguier, Cahors, 2019</i> | |
| MERLOT, CABERNET SAUVIGNON. | 17 |
| <i>Château Peyrat, 2021</i> | |
| BORDEAUX. | 25 |
| <i>Barons de Rothschild, 'Les Legendes Medoc', 2019</i> | |
| CÔTES DU RHÔNE. | 17 |
| <i>Domaine du Jas, Rhône Valley, 2021</i> | |

Les Vins Demi Bouteilles
half-bottles (375ml)

Blancs

| | |
|---|----|
| D3 CHAMPAGNE. | 69 |
| <i>Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.</i> | |
| D5 CHAMPAGNE. | 87 |
| <i>Moët & Chandon, 'Impérial Brut,' Épernay, N.V.</i> | |
| D1 CHARDONNAY. | 63 |
| <i>Trefethen, Napa Valley, California 2020</i> | |

Rouges

| | |
|---|----|
| D11 PINOT NOIR. | 63 |
| <i>Schug, Carneros, California, 2021</i> | |
| D13 MERLOT. | 68 |
| <i>Duckhorn, Napa Valley, California 2019</i> | |

Rosés

| | |
|--|-----|
| D4 CHAMPAGNE ROSÉ. | 138 |
| <i>Paul Bara, 'Grand Cru,' Bouzy, N.V.</i> | |

DRAUGHT BEER

| | |
|--|---|
| KRONENBOURG 1664 European Pale Lager (France, 5.5%) | 8 |
| SHACKSBURY ROSÉ CIDER Rosé Cider (Vermont, 5.5%) | 8 |
| CONSHOCKEN RING THE BELL American Lager (Pennsylvania, 4.8%) | 8 |
| TONEWOOD FUEGO IPA American IPA (New Jersey, 6.2%) | 9 |
| WORKHORSE WEST COAST IPA West Coast Style IPA (Pennsylvania, 7%) | 9 |

BOTTLED BEER

| | |
|--|----|
| VON TRAPP BOHEMIAN PILSNER Pilsner Can (Vermont, 5.4%) | 8 |
| ITHACA FLOWER POWER American IPA (New York, 7.2%) | 9 |
| STELLA ARTOIS Lager (Belgium, 5%) | 8 |
| STELLA LIBERTÉ Non-Alcoholic Lager (Belgium, 0%) | 8 |
| SINGLECUT KIM Hibiscus Sour Can (New York, 4.2%) | 12 |
| SAISON DUPONT Farmhouse Saison (Belgium, 6.5%) | 13 |
| AVAL GOLD Cidre (Bretagne, 6%) | 13 |

Specialty Cocktails

FROSÉ
Côté Mas Aurore Rosé,
Watermelon, Mint,
St. Germain
15

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

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

WHISKEY NOIR
Rittenhouse Rye
Private Parc Barrel,
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

NOUVEAU BASILIC
Beekeeper Dry Gin,
Dolin Genepy, Cucumber,
Basil, San Pellegrino
Sparkling Water
15

MS. PIAF
Hennessy VS Cognac,
Sparkling Rosé Cider,
Lemon, Bitters
16

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

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