

RESTAURANT, BISTRO & CAFÉ

PARC

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



Ouvert Tous les Jours

MONDAY-FRIDAY
11:00AM-10:00PM
SATURDAY & SUNDAY
10:00AM-10:00PM

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

L'APRÈS-MIDI

Beverages

COFFEE

4

ESPRESSO

4.50

CAFÉ AU LAIT

5.50

CAPPUCCINO

5

CAFÉ VIETNAMESE

5.50

CAFÉ GIBRALTAR

5.50

MOCHA HAZELNUT

5.50

HOT CHOCOLATE

4.50

SELECTION OF HOT TEAS

4.50

MILKSHAKE

vanilla or chocolate

9

ICED TEA

4.50

ORANGE OR GRAPEFRUIT JUICE (fresh squeezed)

4

CITRON PRESSÉ

4

PERRIER

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	14.50
TUNA CARPACCIO*	22
<i>Leek vinaigrette</i>	
SARDINES AU BEURRE	19
<i>Bordier butter, baguette</i>	
MUSHROOM TART	16
<i>Pioppini mushrooms, truffle pecorino</i>	
RICOTTA RAVIOLI	15
<i>Plum tomato, basil</i>	
ESCARGOTS	16
<i>Hazelnut butter</i>	
OEUF DURS MAYONNAISE	13
<i>Deviled eggs, dressed king 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>	
PEA SOUP	13
<i>Almonds, chives</i>	
CHARCUTERIE	19
<i>Pâté Campagne, Duck Rillette, Jambon de Bayonne</i>	

SALADES

WARM SHRIMP SALAD	23
<i>Lemon beurre blanc, avocado</i>	
NIÇOISE	20
<i>Confit tuna, green beans, potatoes, dijon vinaigrette</i>	
SALADE VERTE	12.50
<i>Haricots verts, radishes, red wine vinaigrette</i>	
ROASTED CARROT AND BEET SALAD	15.50
<i>Goat cheese mousse, avocado, toasted walnuts</i>	

ENTRÉES

COUNTRY CHICKEN CLUB	18
<i>Avocado, bacon, rosemary aioli</i>	
CHEESEBURGER*	20
<i>Grilled onion, raclette cheese, pommes frites</i>	
CHEESE OMELETTE	17
<i>Gruyère or cheddar, fines herbes</i>	
TROUT AMANDINE	31
<i>Haricots verts, lemon brown butter</i>	
MOULES FRITES	20
<i>White wine, shallots, garlic</i>	
STEAK FRITES*	34
<i>Seared hanger steak, maître d' butter</i>	
½ ROAST CHICKEN	29
<i>Pommes purée, jus de poulet</i>	
SPAGHETTI BOLOGNESE	21
<i>Parmesan</i>	
STEAK AU POIVRE*	40
<i>New York strip, garlic spinach</i>	

Fruits de Mer

SHRIMP COCKTAIL	22
LOBSTER COCKTAIL	24
KING CRAB LEG	39
LITTLENECK CLAMS*	10
<i>½ Dozen</i>	
ASSORTED OYSTERS*	18
<i>½ Dozen</i>	

PETIT PLATEAU*
— Serves 1 to 3 person —
80

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
<i>Victorine de Chastenay N.V. Blanc de Blancs Brut, Burgundy</i>	
ROSÉ FRIZANT	19
<i>Mas de Daumas Gassac, Languedoc-Roussillon</i>	
CHAMPAGNE	31
<i>A. Margaine, 1er Cru, 'Le Brut,' N.V. Montagne de Reims</i>	

White

SAUVIGNON BLANC	20
<i>Farella, 'La Luce' Coombsville, Napa Valley 2020</i>	
SAUVIGNON BLANC	17
<i>Fernand et Fils, Coteaux du Giennois, Loire Valley 2018</i>	
RIESLING	16
<i>Pierre Sparr, Alsace 2019</i>	
PINOT GRIS	15
<i>Domaine Jean-Pierre Herr, Alsace 2019</i>	
CHARDONNAY	17
<i>Novellum, Languedoc-Roussillon 2020</i>	

Rosé

GRENACHE, CINSULT & SYRAH	14
<i>La Croix de Peyrassol, Provence 2020</i>	
CABERNET FRANC	17
<i>Lieu Dit, Santa Barbara 2020</i>	

Red

PINOT NOIR	15
<i>Domaine de L'Eveche, Burgundy 2018</i>	
CÔTES-DU-RHÔNE ROUGE	16
<i>Domaine des Gravennes, Rhône Valley 2020</i>	
MALBEC	16
<i>Mary Taylor, 'Odile Delpon' Cahors 2018</i>	
BORDEAUX SUPERIEUR	15
<i>Château Font-Merlet, Bordeaux 2016</i>	
CABERNET SAUVIGNON	18
<i>Lapostolle, Valle del Rapel, Chile 2019</i>	
SAINT ÉMILION	22
<i>Château Vieux Faurie, Bordeaux 2016</i>	

Les Vins Demi Bouteilles

half-bottles (375ml)

Blancs

D6 CHAMPAGNE	60
<i>Laurent Perrier, 'La Cuvée', N.V., Tours-sur-Marne</i>	
D3 CHARDONNAY	63
<i>Trefethen, 2020, Napa Valley, California</i>	
D2 SANCERRE	51
<i>Karine Lauwerjat, 2020, Loire Valley</i>	
D4 POUILLY-FUMÉ	39
<i>Domaine Alain Caillbourdin, 'Les Cris,' 2020, Loire Valley</i>	

Rouges

D11 PINOT NOIR	55
<i>Duckhorn, 'Migration', 2017, Sonoma Coast, California</i>	
D12 CÔTES-DU-RHÔNE	45
<i>E. Guigal, 2016, Northern Rhone</i>	
D13 MERLOT	68
<i>Duckhorn, 2018, Napa Valley, California</i>	

DRAUGHT BEER

KRONENBOURG 1664 European Pale Ale (France, 7.5%)	7.50
UNIBROUE BLANCHE DE CHAMBLY Belgian Style Wheat Ale (Quebec 5%)	7
VONNTRAPPVIENNA LAGER Vienna Style Amber Lager (Vermont, 5.2%)	7.50
VICTORY CLOUD WALKER HAZY IPA New England IPA (Pennsylvania 6.8%)	8
ROTATING SEASONAL BEER	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%)	7.50
SAISON DUPONT Farmhouse Saison (Belgium, 6.5%)	9.50

Specialty Cocktails

APEROL SPRITZ
Aperol, Sparkling Wine
15

ROMARIN
Rosemary Infused
Grapefruit Vodka,
St. Germain, Lemon
15

SIDECAR
Old Overholt Rye Whiskey,
Boulevard Calvados, Orange,
Lemon
15

MON CHÉRI DE
NORMANDIE
Hennessy VS Cognac,
Amaro Nonino Quintessen-
tia, Cidre Rosé de
Normandie, Lemon
16

BASILIC
Citrus Vodka, Cucumber,
Basil, Perrier
15

CÔTE D'AZUR
Orange Infused Scotch,
Honey, Black Pepper,
Laphroaig 10
16

THE HUMMINGBIRD
Sparkling Wine,
St. Germain, Perrier
14

FLEUR DE LIS
Cazadores Reposado Tequila,
Prunier Pineau des
Charentes Rouge, Bonal
Gentiane-Quina
15

ROSÉ NEGRONI
Hendrick's Gin, Lustau
Vermut Rosé, Aperol
15

PAMPLEMOUSSE
Pamplemousse Liqueur,
Grapefruit,
Sparkling Wine
14

MANHATTAN NOIR
Bulleit Rye Whiskey,
Amaro Averna, Orange
Bitters
15

FROSE
Côte Mas Rosé,
St. Germain, Watermelon,
Strawberry, Mint
15