

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
FRIDAY 8:00AM-11:00PM
SATURDAY 9:30AM-11:00PM
SUNDAY 9:30AM-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
- GOLD BREW**
6
- HOT CHOCOLATE**
6
- SELECTION OF HOT TEAS**
6
- MILKSHAKE**
vanilla or chocolate
9
- ICED TEA**
5
- ORANGE OR GRAPEFRUIT JUICE**
5
- CITRON PRESSÉ**
4
- HOT APPLE CIDER**
7
- 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
- MUSHROOM SOUP13
Maitake, pioppini, cremini
- 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 ARTICHOKE18
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
- BEET 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 BOURGOGNE. 18 | - | 85
Victorine de Chastenay, 'Brut,' N.V.
- CREMANT DE BORDEAUX .. 17 | - | 80
Font-Merlet, 'Brut Rosé,' N.V.
- CHAMPAGNE..... 35 | - |170
*Moët & Chandon, 'Impérial Brut,'
Épernay, N.V.*

White

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

Rosé

- GRENACHE, CINSAULT 19 | 57 | 90
*Château Les Mesclances,
Cotes de Provence, 'Romane,' 2022*
- GAMAY 17 | 51 | 80
*Pierre-Marie Chermette,
Griottes,' 2023*

Red

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

Les Vins Demi Bouteilles
half-bottles (375ml)

White

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

Red

- CHATEAUNEUF-DU-PAPE 72
Domaine Chante Cigale, 2022

DRAUGHT BEER

- KRONENBOURG 1664 European Pale Lager (France, 5.5%) 8
- SHACKSBURY ROSÉ CIDER Rosé Cider (Vermont, 5.5%) 8
- TONWOOD REVOLUTION PORTER American Porter (New Jersey, 6.5%) 8
- TONWOOD 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
- ANXO PENNSYLVANIA DRY Cider Can (DC, 5.4%) 8
- LINDEMAN'S FRAMBOISE Belgian Fruit Lambic (Belgium, 2.5%) 10

Specialty Cocktails

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

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

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

WHISKEY NOIR
*Old Overholt Rye, 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
*Beefeater 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 Montreuille
Calvados 'Reserve,'
Monkey Shoulder Scotch,
Grand Marnier, Lemon*
16

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