

# 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 GRATINÉE .....16
- PEA SOUP .....12  
*Almonds, chives*
- TUNA CARPACCIO\* .....26  
*Leek vinaigrette*
- SARDINES AU BEURRE .....19  
*Bordier butter, baguette*
- MUSHROOM TART .....18  
*Beech mushrooms, truffle pecorino*
- RICOTTA RAVIOLI .....15  
*Plum tomato, basil*
- ESCARGOTS .....17  
*Mushrooms, hazelnut butter*
- OEUF DURS MAYONNAISE .....9
- SALMON TARTARE\* .....18  
*Shallots, lemon, espelette*
- CRAB & AVOCADO .....25  
*Crab rilette, shaved avocado*
- STEAK TARTARE\* .....18  
*Chopped filet, capers, quail egg*
- MACARONI AU GRATIN .....13
- CHICKEN LIVER PARFAIT .....15  
*Red wine gelée, cherry- pistachio bread*
- CHARCUTERIE .....19  
*Pâté campagne, duck rilette, jambon de bayonne*
- CRISPY ARTICHOQUES .....17  
*Garlic aioli*

### SALADES

- WARM SHRIMP SALAD .....28  
*Lemon beurre blanc, avocado*
- NIÇOISE .....28  
*Confit tuna, green beans, potatoes, dijon vinaigrette*
- SALADE VERTE .....13  
*Haricots verts, radishes, red wine vinaigrette*
- BEEF SALAD .....16  
*Seasonal greens, fennel pollen cream, goat cheese, espelette hazelnuts*

### ENTRÉES

- COUNTRY CHICKEN CLUB .....23  
*Avocado, bacon, rosemary aioli*
- CHEESEBURGER\* .....26  
*Grilled onion, raclette cheese, pommes frites*
- CHEESE OMELETTE .....17  
*Gruyère or cheddar, fines herbes*
- TROUT AMANDINE .....33  
*Haricots verts, lemon brown butter*
- MOULES FRITES .....25  
*White wine, shallots, garlic*
- STEAK FRITES\* .....38  
*Seared flat iron steak, maître d' butter*
- ½ ROAST CHICKEN .....29  
*Pommes purée, jus de poulet*
- SPAGHETTI BOLOGNESE .....24  
*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 &amp; Chandon, 'Impérial Brut,' Épernay, N.V.</i>	

White

GRENACHE BLANC, CLAIRETTE . . . . .	17
<i>Mont-Redon, Rhône Valley, 2022</i>	
MELON DE BOURGOGNE . . . . .	15
<i>Château de la Ragotière, 2022</i>	
SAUVIGNON BLANC . . . . .	16
<i>Sophie Bertin, Loire, 2022</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

GAMAY . . . . .	15
<i>Karim Vionnet, Beaujolais-Villages 2021</i>	
PINOT NOIR . . . . .	19
<i>Domaine Guy Mardon, Loire Valley, 2022</i>	
MALBEC . . . . .	17
<i>Clos Siguier, Cahors, 2019</i>	
MERLOT, CABERNET SAUVIGNON . . . . .	17
<i>Château Peyrat, 2021</i>	
CABERNET SAUVIGNON, MERLOT . . . . .	25
<i>Barons de Rothschild, 'Les Legendes Medoc', 2019</i>	
GRENACHE, SYRAH . . . . .	17
<i>Domaine du Jas, Rhône Valley, 2022</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 &amp; 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>	
D4 CHAMPAGNE ROSÉ . . . . .	138
<i>Paul Bara, 'Grand Cru,' Bouzy, N.V.</i>	

Rosés

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

*Old Overhold 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

*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*

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

TROEG'S SUNSHINE PILSNER Pilsner (Pennsylvania 4.5%) . . . . .	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 (New York, 4.2%) . . . . .	12
SAISON DUPONT Farmhouse Saison (Belgium, 6.5%) . . . . .	13
AVAL GOLD Cidre (Bretagne, 6%) . . . . .	13