

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 9:30AM-11:00PM
FRIDAY 8:00AM-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 LATTÉ**
7
- ICED CAFÉ LATTÉ**
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
- CITRON 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
- GAZPACHO12
Green pepper, cucumber, rye boule
- TUNA CARPACCIO*26
Leek vinaigrette
- SARDINES AU BEURRE19
Bordier butter, baguette
- TOMATO TART18
Roma tomato, goat cheese fondue, thyme
- 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

- TOMATO SALAD15
Heirloom tomatoes, pickled pearl onion, basil
- 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
Bar 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 Chene, Burgundy, 2022</i>	
RIESLING.	17
<i>Dr. Hermann, Mosel Germany, 2022</i>	

Rosé

GRENACHE, SYRAH.	19
<i>Domaine Gavoty, Cotes de Provence, 2022</i>	
GRENACHE, SYRAH.	16
<i>Mas la Chevalier, Languedoc-Roussillon, 2022</i>	

Red

BEAUJOLAIS.	15
<i>Jean-Marc Burgaud, 2022</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>	
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>	

DRAUGHT BEER

KRONENBOURG 1664 Blanc French Witbier (France, 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
ANXO PENNSYLVANIA DRY Cider Can (DC, 5.4%)	8

Specialty Cocktails

FROSÉ
*Côté Mas Aurore Rosé,
Watermelon, Mint,
St. Germain*
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
*Beekeeper Dry Gin,
Dolin Genepey, 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