

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

ALL DAY

FRUITS DE MER

SHRIMP COCKTAIL  
22

LOBSTER COCKTAIL  
24

KING CRAB LEG  
42

PLATEAU CLASSIQUE\*  
— Serves 1 to 3 —  
125

GRAND PLATEAU\*  
— Serves 4 to 6 —  
195

ASSORTED OYSTERS\*  
23 (½ Dozen)

LITTLENECK CLAMS\*  
10 (½ Dozen)



PLAT DE NOËL

PÂTÉ EN CROÛTE  
*frisée, whole grain mustard*  
\$16



RACK OF LAMB  
*swiss chard duelles  
Vol-au-vent, persillade*  
\$53



Dessert

BÛCHE DE NOËL  
*flourless chocolate cake,  
raspberry, vanilla mousse,  
milk chocolate buttercream*  
\$12



ASSIETTE DE FROMAGES  
*Chef's selection of 3 cheeses  
with fresh baguette and  
traditional accoutrements*  
19

SIDES

POMMES FRITES 10  
SAUTÉED SPINACH 8  
HARICOTS VERTS 8  
POMMES PURÉE 8  
TURKEY SAUSAGE 5  
PORK SAUSAGE 5

HORS D'OEUVRES

ESCARGOTS . . . . . 17  
*Mushrooms, hazelnut butter*  
SALMON TARTARE\* . . . . . 18  
*Shallots, lemon, espelette*  
MACARONI GRATIN . . . . . 13  
MUSHROOM SOUP . . . . . 13  
*Maitake, Pioppini, Cremini*  
STEAK TARTARE\* . . . . . 18  
*Chopped filet, capers, quail egg*

TUNA CARPACCIO\* . . . . . 26  
*Leek vinaigrette*  
ONION SOUP GRATINÉE . . . . . 16  
SARDINES AU BEURRE . . . . . 19  
*Bordier butter, baguette*  
MUSHROOM TART . . . . . 18  
*Beech mushrooms, truffle pecorino*  
RICOTTA RAVIOLI . . . . . 15  
*Plum tomato, basil*

BRUNCH Available until 4 PM

EGGS BENEDICT\* . . . . . 18  
*Ham, hollandaise sauce*  
BUTTERMILK PANCAKES . . . . . 14  
*Maple syrup*  
EGG WHITE OMELETTE . . . . . 17  
*Ratatouille, goat cheese*  
SMOKED SALMON TARTINE . . . . . 17  
*Horseradish crème fraîche, egg, capers,  
red onions*

AVOCADO TOAST\* . . . . . 15  
*Poached eggs, pain santé*  
QUICHE LORRAINE . . . . . 18  
*Bacon, gruyère, onion*  
TWO EGGS ANY STYLE . . . . . 15  
*Potatoes lyonnaise, choice of bacon or  
sausage, brioche toast*  
COUNTRY CHICKEN CLUB . . . . . 23  
*Avocado, bacon, rosemary, aioli*

Salades

SALADE VERTE  
*Haricots verts, radishes,  
red wine vinaigrette*  
13

BEEF SALAD  
*Roasted beets, fennel pollen  
cream, winter green salad,  
espelette hazelnuts*  
16

NICOISE SALAD  
*Confit tuna, green beans,  
potatoes, Dijon vinaigrette*  
28

WARM SHRIMP SALAD  
*Lemon beurre blanc,  
avocado*  
28

\*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

ENTRÉES

STEAK FRITES\* . . . . . 38  
*Seared flat iron steak, maître d' butter*  
TROUT AMANDINE . . . . . 33  
*Haricots verts, lemon brown butter*  
BEEF BOURGUIGNON . . . . . 37  
*Root vegetables, lardons, pommes purée*  
MOULES FRITES . . . . . 25  
*White wine, shallots, garlic*  
CHEESEBURGER . . . . . 26  
*Raclette cheese, grilled onion, pommes frites*  
MEDITERRANEAN SEA BASS . . . . . 38  
*Tapenade, roasted peppers, gigante beans*  
SALMON\* . . . . . 32  
*Mustard-braised brussels sprouts, beurre blanc*  
PASTA JARDINIÈRE . . . . . 22  
*Broccoli, asparagus, warm cherry tomatoes, toasted pine nuts, basil*  
CHEESE OMELETTE . . . . . 17  
*Gruyère, fines herbes*  
SPAGHETTI BOLOGNESE . . . . . 24  
*Parmesan*  
ROASTED HALF CHICKEN . . . . . 29  
*Pommes purée, jus de poulet*  
STEAK AU POIVRE\* . . . . . 43  
*New York strip, garlic spinach*

**SPECIALTY COCKTAILS**

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

**WHISKEY NOIR**  
Old Overholt Rye, Dolin Rouge  
& Bonal, Vieux Carre Rinse  
16

**ROMARIN**  
Rosemary-Infused American  
Harvest Vodka, St. Germain,  
Grapefruit, Lemon  
15

**CAFÉ PARC**  
Vanilla-Infused Revivalist  
Vodka, Amaro, Caffè Borghetti  
16

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

**LADY MARMALADE**  
Cazadores Blanco, Orange  
Marmalade, Lime  
16

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

**À CÔTÉ**  
Domaine de Montreuil Calvados  
'Reserve,' Monkey Shoulder Scotch,  
Grand Marnier, Lemon  
16

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

**DRAUGHT BEER**

**KRONENBOURG 1664** . . . . . 8  
European Pale Lager (France, 5.5%)  
**ORIGINAL SIN ROSÉ CIDER** . . . . . 8  
Dry Rosé Cider (New York, 6.5%)  
**TONewood REVOLUTION PORTER** . . . . . 8  
American Porter (New Jersey, 6.5%)  
**HALF ACRE DAISY CUTTER** . . . . . 8  
American Pale Ale (Illinois, 5.2%)  
**WORKHORSE WEST COAST IPA** . . . . . 9  
West Coast Style IPA (Pennsylvania, 7%)

**BOTTLED BEER**

**VON TRAPP BOHEMIAN PILSNER** . . . . . 8  
Pilsner Can (Vermont, 5.4%)  
**ITHACA FLOWER POWER** . . . . . 9  
American IPA (New York, 7.2%)  
**SAISON DUPONT** . . . . . 13  
Farmhouse Saison (Belgium, 6.5%)  
**STELLA ARTOIS** . . . . . 8  
Lager (Belgium, 5%)  
**STELLA LIBERTÉ** . . . . . 8  
Non-Alcoholic Lager (Belgium, 0%)  
**SINGLECUT KIM** . . . . . 12  
Hibiscus Sour Can (New York, 4.2%)  
**ANXO PENNSYLVANIA DRY** . . . . . 8  
Cider Can (DC, 5.4%)  
**LINDEMAN'S FRAMBOISE** . . . . . 10  
Belgian Fruit Lambic (Belgium, 2.5%)

**PASTIS & ABSINTHE**

**RICARD PASTIS**, France . . . . . 23  
**AELRED PASTIS 1889**, France . . . . . 15  
**ST. GEORGE VERTE**, California . . . . . 20  
**ABSINTHE ORDINAIRE RESERVE**, France . . . . . 23  
**ABSINTHE PERNOD**, France . . . . . 23  
**ABSINTHE VIEUX CARRÉ**, Pennsylvania . . . . . 26

**BEVERAGE**

**HOT APPLE CIDER** . . . . . 7  
**CITRON PRESSÉ** . . . . . 4  
**ICED TEA** . . . . . 5  
**MILKSHAKE** vanilla or chocolate . . . . . 9  
**COFFEE** . . . . . 5  
**COLD BREW** . . . . . 6  
**ACQUA PANNA** . . . . . 8  
**SAN PELLEGRINO** . . . . . 8  
**HOT CHOCOLATE** . . . . . 6

**BOTANIQUE**  
Lemon, Cucumber, Basil,  
Sparkling Water  
8

**CAFÉ DE FLORE**  
Grapefruit Cordial, Lemon,  
Fever Tree Elderflower Tonic  
8

**WINE BY THE GLASS**



**CHAMPAGNE** . . . . . 35 | - | 170  
Moët & Chandon, 'Impérial Brut,' Épernay, N.V.

**CRÉMANT DE BOURGOGNE** . . . . . 18 | - | 85  
Victorine de Chastenay, 'Brut,' N.V.

**CREMANT DE BORDEAUX** . . . . . 17 | - | 80  
Font-Merlet, 'Brut Rose,' 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*

**BEAUJOLAIS** . . . . . 15 | 45 | 70  
Jean-Marc Burgaud, 2022

**PINOT NOIR** . . . . . 20 | 60 | 95  
Gaspard, Loire Valley, France, 2023

**MALBEC** . . . . . 17 | 51 | 80  
Clos Siguier, Cahors, 2019

**ROUGE** . . . . . 16 | 48 | -  
Domaine la Monardiere, Côtes-du-Rhône

**CABERNET FRANC** . . . . . 16 | 48 | 75  
Pascal Biotteau, Anjou, Loire Valley, France 2023

**CABERNET SAUVIGNON BLEND** . . . . . 25 | 75 | 120  
Baron de Rothschild, "Les Legends," Medoc, Bordeaux, 2019

**MERLOT BLEND** . . . . . 18 | 54 | 85  
Château Peyrat, Graves, Bordeaux, 2021

**CÔTES-DU-RHÔNE** . . . . . 18 | 54 | 85  
Montjau, 2021

*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 Lauerjat, 2023

*Red*

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

**BURGUNDY** . . . . . 65  
Domaine Chevrot, 'Maranges Sur Le Chene,' 2022