

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

DÎNER

FRUITS DE MER

SHRIMP  
COCKTAIL  
22

LOBSTER  
COCKTAIL  
24

PLATEAU CLASSIQUE\*  
— Serves 1 to 3 —  
125

GRAND PLATEAU\*  
— Serves 4 to 6 —  
209

ASSORTED  
OYSTERS\*  
24 (½ Dozen)

LITTLENECK  
CLAMS\*  
10 (½ Dozen)

Foyeuse  
Saint-Valentin

CAVIAR TRADITIONNEL

Osetra caviar  
blini, red onion, crème fraîche  
90

LOBSTER FRITES

Garlic-herb butter  
74



HORS D'OEUVRES

ONION SOUP GRATINÉE . . . . . 18  
MUSHROOM SOUP . . . . . 15  
Maitake, pioppini, cremini  
TUNA CARPACCIO . . . . . 26  
Leek vinaigrette  
SALMON TARTARE\* . . . . . 18  
Shallots, lemon, espelette  
STEAK TARTARE\* . . . . . 21  
Chopped filet, capers, quail egg  
OEUFs DURS MAYONNAISE . . 11  
CRISPY FROG LEGS . . . . . 17  
Persillade, roasted garlic, parsley coulis  
SARDINES & BORDIER BUTTER . . 19  
Baguette, lemon  
SEARED FOIE GRAS . . . . . 29  
Honeycrisp apple, raspberry, maple glaze  
ESCARGOTS . . . . . 17  
Mushrooms, hazelnut butter

CHICKEN LIVER PARFAIT . . . 15  
Red wine gelée, cherry-pistachio bread  
CHARCUTERIE . . . . . 19  
Pâté campagne, duck rilette  
prosciutto di Parma  
RICOTTA RAVIOLI . . . . . 15  
Plum tomato, basil  
CRAB CAKE  
A LA GEORGES PERRIER . . . 22  
Beurre blanc, Trout roe, fried capers  
MUSHROOM TART . . . . . 19  
Beech mushrooms, truffle pecorino  
VEAL SWEETBREADS . . . . . 31  
Morel mushrooms, jumbo asparagus,  
Vin Jaune sauce  
MACARONI AU GRATIN . . . . . 14  
CRAB & AVOCADO . . . . . 29  
Crab rilette, shaved avocado

SALADES

WARM SHRIMP SALAD  
Lemon beurre blanc, avocado  
29

NIÇOISE  
Confit tuna, green beans,  
potatoes, dijon vinaigrette  
29

SALADE VERTE  
Haricots verts, radishes,  
red wine vinaigrette  
14

BEET SALAD  
Seasonal greens, fennel pollen cream,  
goat cheese, espelette hazelnuts  
16

ASSIETTE DE FROMAGES

Chef's selection of 3 cheeses  
with fresh baguette and  
traditional accoutrements  
19

ENTRÉES

BEEF BOURGUIGNON . . . . . 41  
Root vegetables, lardons, pommes purée  
STEAK FRITES\* . . . . . 39  
Flat iron steak, maître d' butter  
TROUT AMANDINE . . . . . 34  
Haricots verts, lemon brown butter  
MOULES FRITES . . . . . 26  
White wine, shallots, garlic  
CHEESEBURGER . . . . . 28  
Raclette cheese, grilled onion,  
pommes frites  
SKATE GRENOBLOISE . . . . . 29  
Brown butter, brioche croutons,  
tournée potatoes  
MEDITERRANEAN SEA BASS . 44  
Tapenade, roasted peppers,  
gigante beans  
VEAL ESCALOPE . . . . . 35  
Spring onions, mushroom cream  
SALMON . . . . . 36  
Melted leeks, beurre blanc  
CHEESE OMELETTE . . . . . 18  
Gruyère or cheddar, fines herbes  
SCALLOP RISOTTO . . . . . 43  
Brown butter, lemon, Grana Padano

CASSOULET . . . . . 37  
Duck and pork confit, Tarbais beans  
thyme breadcrumbs  
PORK & SPÄTZLE . . . . . 45  
Dry aged Pork Chop, herbed Spätzle,  
pork-mustard jus  
TRUFFLE TAGLIATELLE . . . . 29  
House-made pasta, black winter truffle,  
Parmesan  
½ ROAST CHICKEN . . . . . 33  
Pommes purée, jus de poulet  
SPAGHETTI BOLOGNESE . . . 27  
Parmesan  
STEAK AU POIVRE\* . . . . . 45  
New York strip, garlic spinach  
DUCK L'ORANGE . . . . . 46  
Long Island duck breast, braised endive  
MOROCCAN LAMB SHANK . . . 44  
Harissa, orange blossom yogurt,  
almond and apricot couscous

SIDES

POMMES FRITES 10  
SAUTÉED SPINACH 8  
HARICOTS VERTS 8  
POMMES PURÉE 8

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.

SPECIALTY COCKTAILS

|                                                                                                                             |                                                                                                                |
|-----------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|
| <b>LA VIE EN ROSE</b><br><i>Bombay gin, sparkling rosé<br/>lemon, rose honey</i><br>16                                      | <b>BISOU DE PASSION</b><br><i>Vanilla-infused Wheatley vodka<br/>passionfruit, lime, raspberry</i><br>16       |
| <b>LE DIRTY MARTINI</b><br><i>Wheatley Vodka, House Brine</i><br>16                                                         | <b>JAUNE DE PHILLY</b><br><i>Bombay Dry Gin,<br/>Lillet Blanc, Suze</i><br>17                                  |
| <b>MANHATTAN AU MINUIT</b><br><i>Old Overholt Rye,<br/>Maker's Mark Bourbon,<br/>Vermouth Rouge &amp; Bonal</i><br>17       | <b>CAFÉ PARC</b><br><i>Vanilla-infused Wheatley Vodka,<br/>Amaro, Caffè Borghetti</i><br>16                    |
| <b>L'ÉPICE DE<br/>RESISTANCE</b><br><i>Cazadores Blanco,<br/>Bauchant Orange Liqueur,<br/>Blood Orange, Espelette</i><br>16 | <b>PARISIENNE '75</b><br><i>Bombay Dry Gin,<br/>Lavender Honey, Lemon,<br/>Sparkling Wine</i><br>15            |
| <b>BASILIC NOUVEAU</b><br><i>Basil-Infused Beefeater Gin,<br/>Dolin Genepy,<br/>Lemon, Cucumber Tonic</i><br>15             | <b>TONIQUE POMMIER</b><br><i>Domaine de Montreuil "Réserve",<br/>Fever Tree Tonic</i><br>16                    |
| <b>SPRITZ ROYALE</b><br><i>Aperol, Combier Pamplemousse,<br/>Grapefruit, Sparkling Water</i><br>15                          | <b>ROMARIN</b><br><i>Rosemary Infused American<br/>Harvest Vodka, St. Germain,<br/>Grapefruit, Lemon</i><br>15 |
| <b>LE GRANDE CIDRE</b><br><i>Laird's Applejack, Apple Cider, Warming Spices</i><br>* served hot<br>15                       |                                                                                                                |

DRAUGHT BEER

|                                                                                               |
|-----------------------------------------------------------------------------------------------|
| <b>KRONENBOURG 1664</b> . . . . . 8<br><i>European Pale Lager (France, 5.5%)</i>              |
| <b>STELLA ARTOIS</b> . . . . . 8<br><i>Lager (Belgium, 5%)</i>                                |
| <b>TONewood FRESHIES</b> . . . . . 8<br><i>American Pale Ale (New Jersey, 5%)</i>             |
| <b>CONSHOCKEN RING THE BELL</b> . . . . . 8<br><i>American Lager (Pennsylvania, 4.8%)</i>     |
| <b>NEW TRAIL BREWING TRAIL MARKER</b> . . . . . 9<br><i>American IPA (Pennsylvania, 6.5%)</i> |

BOTTLED BEER

|                                                                                                    |
|----------------------------------------------------------------------------------------------------|
| <b>VON TRAPP BOHEMIAN PILSNER</b> . . . . . 8<br><i>Pilsner Can (Vermont, 5.4%)</i>                |
| <b>SAISON DUPONT</b> . . . . . 13<br><i>Farmhouse Saison (Belgium, 6.5%)</i>                       |
| <b>STELLA LIBERTÉ</b> . . . . . 8<br><i>Non-Alcoholic Lager (Belgium, 0%)</i>                      |
| <b>ANXO PENNSYLVANIA DRY</b> . . . . . 8<br><i>Cider Can (DC, 5.4%)</i>                            |
| <b>LINDEMAN'S FRAMBOISE</b> . . . . . 10<br><i>Belgian Fruit Lambic (Belgium, 2.5%)</i>            |
| <b>NESHAMINY CREEK COUNTY LINE IPA</b> . . . . . 8<br><i>American IPA Can (Pennsylvania, 6.6%)</i> |
| <b>SHACKSBURY ROSÉ</b> . . . . . 8<br><i>Rosé Cider Can (Vermont, 5.5%)</i>                        |

PASTIS & ABSINTHE

|                                                        |
|--------------------------------------------------------|
| <b>RICARD PASTIS, France</b> . . . . . 23              |
| <b>ST. GEORGE VERTE, California</b> . . . . . 22       |
| <b>ABSINTHE ORDINAIRE RESERVE, France</b> . . . . . 23 |
| <b>ABSINTHE PERNOD, France</b> . . . . . 23            |
| <b>ABSINTHE VIEUX CARRÉ, Pennsylvania</b> . . . . . 26 |

BEVERAGE

|                                                          |
|----------------------------------------------------------|
| <b>HOT CIDER</b> . . . . . 7                             |
| <b>CITRON PRESSÉ</b> . . . . . 4                         |
| <b>ICED TEA</b> . . . . . 5                              |
| <b>MILKSHAKE</b> <i>vanilla or chocolate</i> . . . . . 9 |
| <b>COFFEE</b> . . . . . 5                                |
| <b>GOLD BREW</b> . . . . . 6                             |
| <b>ACQUA PANNA</b> . . . . . 8                           |
| <b>SAN PELLEGRINO</b> . . . . . 8                        |
| <b>HOT CHOCOLATE</b> . . . . . 6                         |

|                                                                             |
|-----------------------------------------------------------------------------|
| <b>BOTANIQUE</b><br><i>Lemon, Cucumber, Basil,<br/>Sparkling Water</i><br>8 |
|-----------------------------------------------------------------------------|

|                                                                                                 |
|-------------------------------------------------------------------------------------------------|
| <b>CAFÉ DE FLORE</b><br><i>Grapefruit Cordial, Lemon,<br/>Fever Tree Elderflower Tonic</i><br>8 |
|-------------------------------------------------------------------------------------------------|

WINE BY THE GLASS



Sparkling

|                                                                |               |
|----------------------------------------------------------------|---------------|
| CHAMPAGNE                                                      | 35   -   170  |
| <i>Moët &amp; Chandon, 'Impèrial Brut,' Épernay, N.V.</i>      |               |
| CREMANT DE BOURGOGNE                                           | 18   -   85   |
| <i>Victorine De Chastenay, "Rose Brut," Bourgogne, N.V.</i>    |               |
| METHODE TRADITIONNELLE                                         | 16   -   75   |
| <i>Francois Montand, "Blanc de Blancs," Jura, N.V.</i>         |               |
| <i>White</i>                                                   |               |
| MAISON BLANC                                                   | 14   42   65  |
| <i>Oliver Gessler, Côtes de Gascogne, 2023</i>                 |               |
| ALSACE                                                         | 16   48   75  |
| <i>Domaine Amélie &amp; Charles Sparr, 2023</i>                |               |
| MUSCADET                                                       | 15   45   70  |
| <i>Domaine Du Moulin Camus, Loire Valley, 2023</i>             |               |
| SAUVIGNON BLANC                                                | 17   51   80  |
| <i>Sophie Bertin, Touraine, 2024</i>                           |               |
| SANCERRE                                                       | 25   75   120 |
| <i>Champ-Perroy, 2023</i>                                      |               |
| CHARDONNAY                                                     | 17   51   80  |
| <i>Famille Guilhem, Pot De Vin, Languedoc-Roussillon, 2024</i> |               |
| RIESLING                                                       | 17   51   80  |
| <i>Dr. Hermann, Mosel Germany, 2023</i>                        |               |

Rosé

|                                                                                                     |
|-----------------------------------------------------------------------------------------------------|
| <b>CÔTES DE PROVENCE</b><br><i>Domaine Gavoty, "Grand Classique," 2024</i> . . . . . 19   57   90   |
| <b>LANGUEDOC-ROUSSILLON</b><br><i>Domaine Laroche, "La Chevaliere," 2024</i> . . . . . 16   48   75 |

Red

|                                                                                                                        |
|------------------------------------------------------------------------------------------------------------------------|
| <b>MAISON ROUGE</b><br><i>Cabernet Sauvignon, Vincent Boyer, "Combe Croze," Languedoc-Roussillon, 2022</i> 16   48   - |
| <b>BORDEAUX</b><br><i>Chateau Font Merlet, "Bordeaux Supérieur," 2016</i> 17   51   80                                 |
| <b>BEAUJOLAIS-VILLAGES</b> . . . . . 17   51   80<br><i>Stephane-Airon, 2023</i>                                       |
| <b>PINOT NOIR</b><br><i>Laboure-Roi, "Parcelles D' Excellence," Vin De France, 2023</i> 17   51   80                   |
| <b>MALBEC</b><br><i>Domaine La Berangerie, Cahors, 2020</i> . . . . . 18   54   85                                     |
| <b>CABERNET FRANC</b><br><i>Lame Delisle Boucard, "Vieilles Vignes," Bourgueil, Loire Valley, 2022</i> 18   54   85    |
| <b>CÔTES-DU-RHÔNE</b> . . . . . 17   51   80<br><i>Domaine La Montagnette, 2024</i>                                    |

Les Vins Demi Bouteilles  
half-bottles (375ml)

White

|                                                                                                                         |
|-------------------------------------------------------------------------------------------------------------------------|
| <b>CHAMPAGNE</b><br><i>Les Brun Serresnay, "Melodie En C," Grand Cru, Extra Brut, Blanc De Blanc, N.V.</i> . . . . . 95 |
| <b>CHAMPAGNE</b><br><i>Ployez-Jacquemari, Extra Brut, Rose, N.V.</i> . . . . . 90                                       |
| <b>CHAMPAGNE</b><br><i>Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.</i> . . . . . 69                               |
| <b>CHAMPAGNE</b><br><i>Billecart-Salmon, "Brut Réserve," N.V.</i> . . . . . 90                                          |
| <b>CHAMPAGNE</b> . . . . . 130<br><i>Ruinart, "Blanc de Blanc," N.V.</i>                                                |
| <b>CHAMPAGNE</b><br><i>Nicolas Feuillatte, "Rose Réserve Exclusive," N.V.</i> . . . . . 95                              |
| <b>CHAMPAGNE</b> . . . . . 90<br><i>Nicolas Feuillatte, "Reverve Exclusive," N.V.</i>                                   |

|                                                                                  |
|----------------------------------------------------------------------------------|
| <b>CHABLIS</b><br><i>Daniel Dampé &amp; Fils, 2023</i> . . . . . 45              |
| <b>CHARDONNAY</b><br><i>Trefethen, Napa Valley, California 2020</i> . . . . . 63 |

|                                                                                               |
|-----------------------------------------------------------------------------------------------|
| <b>SAUVIGNON BLANC</b><br><i>Clement &amp; Florian Berthier, Coteaux Du Giennois, 2023</i> 45 |
|-----------------------------------------------------------------------------------------------|

Red

|                                                                                 |
|---------------------------------------------------------------------------------|
| <b>CHATEAUNEUF-DU-PAPE</b> . . . . . 80<br><i>Domaine Chante Cigale, 2023</i>   |
| <b>CHINON</b><br><i>Olga Raffault, "Les Picasses," 2019</i> . . . . . 80        |
| <b>PUISSEGUIN SAINT-EMILION</b> . . . . . 40<br><i>Chateau Beausejour, 2023</i> |