

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

KING CRAB LEG 42

PLATEAU CLASSIQUE\*  
— Serves 1 to 3 —  
125

GRAND PLATEAU\*  
— Serves 4 to 6 —  
195

ASSORTED OYSTERS\*  
23 (1/2 Dozen)

LITTLENECK CLAMS\*  
10 (1/2 Dozen)

SPÉCIALITÉS DU JOUR

*Monday*

DAURADE ROYALE EN PAPILOTTE 38

*Tuesday*

BLANQUETTE DE VEAU 45

*Wednesday*

LOBSTER RISOTTO 45

*Thursday*

DUCK CONFIT DE SARLAT 41

*Friday*

BOUILLABAISSSE 36

*Saturday*

POULET FEUILLETÉ 37

*Sunday*

CASSOULET 39

HORS D'OEUVRES

ONION SOUP GRATINÉE . . . . . 16  
MUSHROOM SOUP . . . . . 13  
*Maitake, pioppini, cremini*  
MUSHROOM TART . . . . . 18  
*Beech mushrooms, truffle pecorino*  
CRAB & AVOCADO . . . . . 25  
*Crab rillette, shaved avocado*  
ESCARGOTS . . . . . 17  
*Mushrooms, hazelnut butter*  
PARISIAN HAM . . . . . 18  
*Cornichon, beurre noisette, baguette*  
SARDINES & BORDIER BUTTER . . . 19  
*Baguette, lemon*  
CRISPY ARTICHOKE . . . . . 18  
*Garlic aioli*

OEUF DURS MAYONNAISE . . . . . 9  
MACARONI AU GRATIN . . . . . 13  
TUNA CARPACCIO . . . . . 26  
*Leek vinaigrette*  
SALMON TARTARE\* . . . . . 18  
*Shallots, lemon, espelette*  
STEAK TARTARE\* . . . . . 18  
*Chopped filet, capers, quail egg*  
RICOTTA RAVIOLI . . . . . 15  
*Plum tomato, basil*  
CHICKEN LIVER PARFAIT . . . . . 15  
*Red wine gelée, cherry-pistachio bread*  
CHARCUTERIE . . . . . 19  
*Pâté campagne, duck rillette jambon de bayonne*

SALADES

WARM SHRIMP SALAD  
*Lemon beurre blanc, avocado*  
28

NIÇOISE  
*Confit tuna, green beans, potatoes, dijon vinaigrette*  
28

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

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 . . . . . 39  
*Root vegetables, lardons, pommes purée*  
STEAK FRITES\* . . . . . 38  
*Seared flat iron steak, maître d' butter*  
TROUT AMANDINE . . . . . 33  
*Haricots verts, lemon brown butter*  
MOULES FRITES . . . . . 25  
*White wine, shallots, garlic*  
CHEESEBURGER . . . . . 26  
*Raclette cheese, grilled onion, pommes frites*  
SKATE GRENOBLOISE . . . . . 29  
*Brown butter, brioche croutons, tournée potatoes*  
MEDITERRANEAN SEA BASS . . . . . 38  
*Tapenade, roasted peppers, gigante beans*  
VEAL ESCALOPE . . . . . 35  
*Spring onions, mushroom cream*  
SALMON . . . . . 32  
*Mustard-braised brussels sprouts, beurre blanc*  
CHEESE OMELETTE . . . . . 17  
*Gruyère or cheddar, fines herbes*

MOROCCAN LAMB SHANK . . . . . 44  
*Couscous, harissa, orange blossom yogurt*  
TRUFFLE TAGLIATELLE . . . . . 28  
*House-made pasta, black winter truffle parmesan*  
1/2 ROAST CHICKEN . . . . . 29  
*Pommes purée, jus de poulet*  
SPAGHETTI BOLOGNESE . . . . . 24  
*Parmesan*  
STEAK AU POIVRE\* . . . . . 43  
*New York strip, garlic spinach*  
DUCK L'ORANGE . . . . . 39  
*Long Island duck breast, braised endive*

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**

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

**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

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

**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**

 Glass |  15 oz. Carafe |  Bottle

*Sparkling*

CREMANT DE BOURGOGNE . . . . . 18 | - | 85  
Victorine De Chastenay, Brut, N.V.  
CHAMPAGNE . . . . . 35 | - | 170  
Moët & Chandon, 'Impérial Brut,' Épernay, N.V.  
CREMANT DE BORDEAUX . . . . . 17 | - | 80  
Font-Merlet, 'Brut Rose,' N.V.

*White*

BLANC . . . . . 14 | 42 | -  
Oliver Gessler, Cotes de Gascogne, 2023  
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*

CÔTES DE PROVENCE . . . . . 19 | 57 | 90  
Domaine Gavoty, "Clarendon," 2022  
LANGUEDOC-ROUSSILLON . . . . . 16 | 48 | 75  
Domaine La Roche, "La Chevalier," 2023

*Red*

PINOT NOIR . . . . . 18 | 54 | 85  
Fernand et Fils, Loire Valley, France, 2023  
MALBEC . . . . . 17 | 51 | 80  
Clos Siguier, Cahors, 2020  
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 . . . . . 17 | 51 | 80  
Domaine La Manarine, 2021

*Les Vins Demi Boutelles*  
half-bottles (375ml)

*White*

CHAMPAGNE . . . . . 69  
Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.  
CHAMPAGNE . . . . . 90  
Billecart-Salmon, "Brut Reserve," N.V.  
CHARDONNAY . . . . . 63  
Trefethen, Napa Valley, California 2020  
CHABLIS . . . . . 45  
Domaine Daniel Damp & Fils, 2023

*Red*

CHATEAUNEUF-DU-PAPE . . . . . 72  
Domaine Chante Cigale, 2022  
BURGUNDY . . . . . 65  
Domaine Chevrot, 'Maranges Sur Le Chene,' 2022  
PUISSEGUIN SAINT-EMILION . . . . . 40  
Chateau Beausejour, 2022