

RESTAURANT, BISTRO & CAFÉ

Ouvert Tous les Jours

PARC

227 South 18th. Street
Philadelphia PA 19103
Tel (215) 545 2262
parc-restaurant.com



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

DÉJEUNER

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*
(½ Dozen)
23

LITTLENECK CLAMS*
(½ Dozen)
10

HORS D'OEUVRES

ONION SOUP GRATINÉE 16
MUSHROOM SOUP 13
Maitake, pioppini, cremini
CRAB & AVOCADO 25
Crab rilette, shaved avocado
ESCARGOTS 17
Mushrooms, hazelnut butter
OEUF DURS MAYONNAISE 9
MACARONI AU GRATIN 13
SARDINES & BORDIER BUTTER 19
Baguette, lemon
MUSHROOM TART 18
Beech mushrooms, truffle pecorino

SALMON TARTARE* 18
Shallots, lemon, espelette
TUNA CARPACCIO 26
Leek vinaigrette
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 rilette, jambon de bayonne
CRISPY ARTICHOKE 18
Garlic aioli

SANDWICHES

MERGUEZ SAUSAGE SANDWICH . . . 21
Spiced lamb, melted leeks, harissa aioli
COUNTRY CHICKEN CLUB . . . 23
Avocado, bacon, rosemary aioli
SMOKED SALMON TARTINE . . . 17
Horseradish crème fraîche, egg, capers, red onions
CHEESEBURGER 26
Grilled onion, raclette cheese, pommes frites
CURRY CHICKEN SALAD SANDWICH 16
Avocado, green grapes, toasted almonds
JAMBON BEURRE BAGUETTE . . . 17
Ham, comté
ROAST BEEF SANDWICH . . . 19
Horseradish crème, watercress, caraway baguette
AVOCADO TOAST 15
Poached eggs, pain santé
MOZZARELLA & TOMATO BAGUETTE 16

ENTRÉES

QUICHE LORRAINE 18
Bacon, gruyère, onion
CROQUE MONSIEUR 22
Comté, prosciutto cotto
MOULES FRITES 25
White wine, shallots, garlic
TROUT AMANDINE 33
Haricots verts, lemon brown butter
SALMON 32
Mustard-braised brussels sprouts, beurre blanc
MEDITERRANEAN SEA BASS 38
Tapenade, roasted peppers, gigante beans
CHEESE OMELETTE 17
Gruyère or cheddar, fines herbes
TRUFFLE TAGLIATELLE 28
House-made pasta, black winter truffle, parmesan
BEEF BOURGUIGNON 39
Root vegetables, lardons, pommes purée
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

SALADES

SALADE VERTE
Haricots verts, radishes, red wine vinaigrette
13
WARM SHRIMP SALAD
Lemon beurre blanc, avocado
28
CHICKEN PAILLARD
Almond tapenade, shaved vegetable salad
19
NIÇOISE SALAD
Confit tuna, green beans, potatoes, dijon vinaigrette
28
BEET SALAD
Seasonal greens, fennel pollen cream, goat cheese, espelette hazelnuts
16

SIDES

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

ASSIETTE DE FROMAGES

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

*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
GOLD 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 Bouteilles
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