PARC
BRASSERIE
RESTAURANT, BISTRO & CAFÉ

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

Ouvert Tous les Jours

MONDAY-THURSDAY	SATURDAY
11:00AM-10:00PM	10:00AM-11:00PM
FRIDAY	SUNDAY
11:00AM-11:00PM	10:00AM-10:00PM

EXECUTIVE CHEF ERIC STARKMAN

THANKSGIVING

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)

HORS D'OEUVRES

ESCARGOTS 19
Mushrooms, hazelnut butter

SALMON TARTARE* 18
Shallots, lemon, espelette

MACARONI GRATIN 17

MUSHROOM SOUP 15
Maitake, Pioppini, Cremini

STEAK TARTARE* 21
Chopped filet, capers, quail egg

TUNA CARPACCIO* 26
Leek vinaigrette

ONION SOUP GRATINÉE 20

SARDINES AU BEURRE 19
Bordier butter, baguette

MUSHROOM TART 19
Beech mushrooms, truffle pecorino

RICOTTA RAVIOLI 15
Plum tomato, basil

BRUNCH *Available until 4 PM*

EGGS BENEDICT* 19
Hollandaise sauce

BUTTERMILK PANCAKES 18
Maple syrup

EGG WHITE OMELETTE 20
Ratatouille, goat cheese

SMOKED SALMON TARTINE 17
Horseradish crème fraîche, egg, capers, red onions

AVOCADO TOAST* 18
Poached eggs, pain santé

QUICHE LORRAINE 18
Bacon, gruyère, onion

TWO EGGS ANY STYLE 17
Potatoes lyonnaise, choice of bacon or sausage, brioche toast

GRILLED CHICKEN SANDWICH . 25
Avocado, bacon, black pepper aïoli

Salades

SALADE VERTE
Haricots verts, radishes, red wine vinaigrette
15

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

NICOISE SALAD
Confit tuna, green beans, potatoes, Dijon vinaigrette
29

WARM SHRIMP SALAD
Lemon beurre blanc, avocado
30

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

ENTRÉES

STEAK FRITES* 39
Flat iron, maître d' butter

TROUT AMANDINE 36
Haricots verts, lemon brown butter

BEEF BOURGUIGNON 45
Root vegetables, lardons, pommes purée

MOULES FRITES 26
White wine, shallots, garlic

CHEESEBURGER 29
Raclette cheese, grilled onion, pommes frites

MEDITERRANEAN SEA BASS 44
Tapenade, roasted peppers, gigante beans

SALMON* 37
Chanterelles, braised Swiss Chard, beurre blanc

CHEESE OMELETTE 18
Gruyère, fines herbes

PASTA AU PISTOU 26
Mafaldine, shaved squash marinated tomato concassé, pea tendrils

SPAGHETTI BOLOGNESE 27
Parmesan

ROASTED HALF CHICKEN 36
Pommes purée, jus de poulet

STEAK AU POIVRE* 45
New York strip, garlic spinach

PLAT DU JOUR

Thanksgiving Dinner

Available after 12 PM

MUSHROOM SOUP

ROAST TURKEY

Sides

TRADITIONAL STUFFING

CANDIED YAMS

BRUSSELS SPROUTS

POMMES PURÉE

CRANBERRY COMPOTE

TURKEY GRAVY

Desserts

PUMPKIN PIE

or

PECAN PIE

$76 per person

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*

11/26/26

LES BOISSONS FROIDES, CHAUDES, GAZEUSES ET ALCOOLISÉES

SPECIALTY COCKTAILS

SPRITZ ROYALE
Aperol, Combier Pamplemousse
Grapefruit, Sparkling Water
16

MANHATTAN AU MINUIT
Old Overholt Rye
Maker's Mark Bourbon
Vermouth Rouge & Bonal
17

BASILIC NOUVEAU
Basil Infused Bombay Dry Gin
Dolin Genepy, Lemon
Cucumber Tonic
16

CAFÉ PARC
Vanilla-infused Wheatley Vodka
Amaro, Caffe Borghetti
18

LE DIRTY MARTINI
Wheatley Vodka,
House Brine
16

LE GRANDE COSMO
American Harvest Vodka
Grand Marnier, Cranberry, Lime
16

JAUNE DE PHILLY
Sipsmith Gin, Lillet Blanc, Suze
17

ROMARIN
Rosemary Infused American
Harvest Vodka, St. Germain
Grapefruit, Lemon
16

FEMME FATALE
Cazadores Blanco, Banhez Mezcal
Passionfruit Liqueur, Lime
16

PARISIENNE '75
Bluecoat Gin, Sparkling Wine
Lavender Honey, Lemon
16

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

BOISSONS SANS ALCOOL

LA PREMIÈRE FLEUR
Ritual Zero Proof Gin,
Rose Cordial, Lemon
12

LA BELLE ÉPOQUE
Ritual Zero Proof Bourbon
Ginger Honey, Lemon
12

LE PARADIS
Ritual Zero Proof Rum, Pineapple Syrup, Lime
12

DRAUGHT BEER

KRONENBOURG 1664 9
European Pale Lager (France, 5.5%)

STELLA ARTOIS 9
Lager (Belgium, 5%)

TROEGS PERPETUAL 10
Imperial IPA (Pennsylvania, 7.5%)

BRUGSE ZOT 13
Blonde Ale (Belgium, 6%)

NEW TRAIL BROKEN HEELS 10
Hazy IPA (Pennsylvania, 7%)

BOTTLED BEER

BRASSERIE METEOR PILS 11
Czech Pilsner (France, 5%)

BAVIK SUPER WIT CAN 11
Witbier Can (Belgium, 5%)

CHIMAY WHITE 14
Tripel (Belgium, 8%)

SAISON DUPONT 13
Farmhouse Saison (Belgium, 6.5%)

STELLA LIBERTÉ 8
Non-Alcoholic Lager (Belgium, 0%)

LINDEMANS PÊCHERESSE 10
Belgian Fruit Lambic (Belgium, 2.5%)

CONSHOHOCKEN TYPE A 9
American IPA (Pennsylvania, 7%)

SHACKSBURY ROSÉ 8
Rosé Cider Can (Vermont, 5.5%)

PASTIS & ABSINTHE

RICARD PASTIS, *France* 23
ST. GEORGE VERTE, *California* 22
ABSINTHE ORDINAIRE RESERVE, *France* 23
ABSINTHE PERNOD, *France* 23
ABSINTHE VIEUX CARRÉ, *Pennsylvania* 26

BEVERAGE

ACQUA PANNA	9	CAPPUCCINO	7
SAN PELLEGRINO	9	LATTE	7
COFFEE	5.5	HOT CHOCOLATE	6
COLD BREW	6	HOT CIDER	7
CAFE AU LAIT	6	CITRON PRESSÉ	6
ESPRESSO	5		

BOTANIQUE
Lemon, Cucumber, Basil
Sparkling Water
8

JUS D'ORANGE MODERNE
Mandarin, Tangerine
Grapefruit
8

LA CERISE SURPRISE
Luxardo Cherry Juice
Pomegranate, Lime
8

LE JARDIN
Mint Syrup, Sparkling Water
Lime
8

WINE BY THE GLASS

Glass | 15 oz. Carafe | Bottle

Sparkling

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

CRÉMANT DE BOURGOGNE . . . . . *18 | – |85*
Victorine De Chastenay, "Rose Brut," Bourgogne,N.V

MÉTHODE TRADITIONNELLE . . . . . *16 | – |75*
Francois Montand, "Blanc de Blancs," Jura, N.V.

White

MAISON BLANC . . . . . *15 | 45| 70*
Domaine Du Moulin Camus, Muscadet,
Sevre Et Maine, Loire Valley, 2025

BURGUNDY BLANC . . . . . *21 | 63 | 100*
Thevenet & Fils, Macon Pierreclos, 2024

CHARDONNAY . . . . . *18 | 54 | 85*
Lulumi, Pays D'Oc, 2024

SAUVIGNON BLANC . . . . . *17 | 51 | 80*
Sophie Bertin, Touraine, 2024

SANCERRE . . . . . *25 | 75 | 120*
Champ-Perroy, 2023

RIESLING . . . . . *19 | 57 | 90*
Domaine Jean-Pierre Herr, Alsace, 2020

Rosé

CÔTES DE PROVENCE . . . . . *19 | 57 | 90*
La Bernarde, "Les Haut Du Luc," 2025

LANGUEDOC . . . . . *16 | 48 | 75*
Domaine De La Tour, "Athena," Tour De Gatigne 2025

Red

MAISON ROUGE . . . . . *16 | 48 | 75*
Cabernet Sauvignon, Comtesse Marion, Languedoc, 2024.

BORDEAUX . . . . . *17 | 51 | 80*
Château Font Merlet, "Bordeaux Superieur," 2016

BEAUJOLAIS-VILLAGES . . . . . *17 | 51 | 80*
Stephane-Aviron, 2023

BURGUNDY ROUGE . . . . . *20 | 60 | 95*
Domaine Stephane Guillemin, Bourgogne, 2022

PINOT NOIR . . . . . *17 | 51 | 80*
Laboure-Roi, "Parcelles D' Excellence," Vin De France, 2023

MALBEC . . . . . *18| 54 | 85*
Le Bete Noire, Cahors, 2024

CABERNET FRANC . . . . . *18 | 54 | 85*
Lame Delisle Boucard, "Vieilles Vignes,"
Bourgueil, Loire Valley, 2022

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.

CHAMPAGNE 90
Nicolas Feuillatte, "Reverve Exclusive," N.V

CHABLIS 45
Daniel Dampt & Fils, 2023

CHARDONNAY 63
Trefethen, Napa Valley, California 2020

SAUVIGNON BLANC 45
Clement & Florian Berthier, Coteaux Du Giennois, 2023

Red

CHÂTEAUNEUF-DU-PAPE 80
Domaine Chante Cigale, 2023

CHINON 80
Olga Raffault, "Les Picasses," 2019

PUISSEGUIN SAINT EMILION 40
Château Beausejour, 2023

11/02/26

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