

RESTAURANT, BISTRO & CAFÉ

PARC

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



Ouvert Tous les Jours

MONDAY-THURSDAY : 7:30 AM to 11PM

FRIDAY : 7:30 AM to MIDNIGHT

SATURDAY : 10:00 AM to MIDNIGHT

SUNDAY : 10:00 AM to 10 PM

Executive Chef SCOTT BURNETT

BRASSERIE

BRUNCH

HORS D'OEUVRES

- BREAKFAST PASTRIES 12
Croissant, chocolate croissant, olive oil madeleine, apricot Danish, cherry-almond chouquette, lox and bagels croissant
- OATMEAL BRÛLÉE 7
Raisins, cinnamon
- OEUF DURS MAYONNAISE 10
Deviled eggs, dressed King Crab
- YOGURT PARFAIT 10
Raspberry compote, granola, fresh berries
- MUSHROOM SOUP 12
Maitake, pioppini, crimini
- MACARONI GRATIN 12
- CRAB & AVOCADO 24
Crab rillette, shaved avocado

- MUSHROOM TART 15
Pioppini mushrooms, truffled pecorino
- SALADE LYONNAISE* 15.50
Frisée, lardons, poached egg
- ROASTED CARROT AND BEET SALAD 14.50
Goat cheese mousse
- WARM SHRIMP SALAD 20.50
Lemon beurre blanc, avocado
- ONION SOUP GRATINÉE 13
- TUNA CARPACCIO* 22
Leek vinaigrette
- CHICKEN LIVER PARFAIT 15
Red wine gelée, cherry pistachio bread
- RICOTTA RAVIOLI 13
Plum tomato, basil

FRUITS DE MER

- SHRIMP COCKTAIL 22
- LOBSTER COCKTAIL 21
- KING CRAB LEG 26
- LITTLENECK CLAMS* 10
(½ Dozen)
- ASSORTED OYSTERS* 18
(½ Dozen)
- WEST COAST OYSTERS* 19.50
(½ Dozen)

PETIT PLATEAU*
Serves 1 to 3
75

GRAND PLATEAU*
Serves 4 to 6
150

ENTRÉES

- Les Oeufs*
- EGGS NORWEGIAN*
Smoked salmon, hollandaise sauce
17
 - EGGS BENEDICT*
Ham, hollandaise sauce
15
 - CHEESE OMELETTE
Gruyère or cheddar, fines herbes
15
 - SPINACH AND GOAT CHEESE OMELETTE
15
 - EGG WHITE OMELETTE
Ratatouille, goat cheese
15
 - AVOCADO TOAST*
Poached eggs, pain santé
14
 - QUICHE LORRAINE
14
 - TWO EGGS ANY STYLE*
Potatoes lyonnaise, choice of bacon or sausage, brioche toast
14
 - STEAK AND EGGS
19

- SMOKED SALMON 12.50
Bagel, cream cheese
- BUTTERMILK PANCAKES 12
Maple syrup
- FRENCH TOAST 13.50
Caramelized brandied apples, Chantilly cream
- SMOKED SALMON TARTINE* 16.50
Horseradish crème fraîche, egg, capers, red onions
- NIÇOISE SALAD 18.50
Confit tuna, green beans, potatoes, dijon vinaigrette
- CROQUE MADAME* 14.50
Grilled ham, fried egg, sauce mornay
- COUNTRY CHICKEN CLUB 16.50
Avocado, bacon, rosemary aioli
- BAGUETTE PROVENÇALE 15
French salami, camembert, mustard vinaigrette
- CHEESEBURGER* 17
Grilled onion, raclette cheese, pommes frites
- SPAGHETTI BOLOGNESE 20
Parmesan
- BEEF BOURGUIGNON 33
Root vegetables, pommes purée
- MOULES FRITES 19
White wine, shallots, garlic
- STEAK FRITES 29.50
Seared hanger steak, maître d' butter
- TROUT AMANDINE 29
Haricots verts, lemon brown butter
- CHICKEN PAILLARD 17
Shaved vegetable salad

BEVERAGE

- COFFEE
4
- ESPRESSO
4.50
- CAFÉ AU LAIT
5.50
- CAPPUCCINO
5
- CAFÉ VIETNAMESE
5.50
- CAFÉ GIBRALTAR
5.50
- ICED GIBRALTAR
5.50
- MOCHA HAZELNUT
5.50
- HOT CHOCOLATE
4.50
- SELECTION OF HOT TEAS
4.50
- ICED MINT LATTE
5
- ICED TEA
4
- ORANGE OR GRAPEFRUIT JUICE
4
- CITRON PRESSÉ
4
- ORANGINA
5
- MILKSHAKES VANILLA / CHOCOLATE
6
- PERRIER
8
- AQUA PANNA
8

SIDES

- POMMES FRITES
7.50
- VERMONT BACON POTATOES LYONNAISE
- PORK SAUSAGE
- TURKEY SAUSAGE
5
- TOASTED BAGEL cream cheese
3

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

SPARKLING COCKTAILS

- MIMOSA LORRAINE**
*Combiér Cherry Noir, Combiér Peche
 Orange Juice Sparkling Wine*
 12
- FRENCH 75**
*Bombay Gin, Orange Liqueur
 Fresh Lemon, Sparkling Wine*
 13
- APEROL SPRITZ**
Aperol, Sparkling Wine, Club Soda
 12
- KIR ROYALE**
Sparkling Wine, Crème de Cassis
 13
- THE HUMMINGBIRD**
Sparkling Wine, St. Germain, Club Soda
 14
- PAMPLEMOUSSE**
*Combiér Pamplemousse Liqueur, Fresh Grapefruit
 Fresh Lemon, Sparkling Wine*
 13
- BELLINI**
Combiér Peche, Sparkling Wine
 12

SPECIALTY COCKTAILS

- BASILIC**
*Citrus Vodka, Elderflower
 Basil, Cucumber*
 13
- SIDECAR**
*Old Overholt Rye, Boulard
 Calvados, Orange, Lemon*
 14
- SAINT TROPEZ**
*Pineapple infused Tito's Vodka
 Vanilla, Orange*
 15
- LA PRIÈRE**
*Modagor Gin, Chamomile Infused
 Lillet, Orange Bitters*
 15
- PARISIAN SOUR**
*Jim Beam Bourbon, Suze, Dolin
 Blanc, Gin, Mulled Wine, Lemon*
 15
- 5PM IN TAHITI**
*Parce 3YR Rum, Velvet Falernum,
 Aperol, Calvados, Pineapple, Lime*
 15
- VIEUX CARRÉ**
*Bulleit Rye, Hennessy VS
 Sweet Vermouth, Benedictine*
 16
- FROSÉ**
*Juliette Rosé, Strawberry St
 Germain Elderflower Liqueur*
 15
- ROMARIN**
*Rosemary infused Vodka
 St. Germain Elderflower Liqueur
 Grapefruit*
 13

WINE BY THE GLASS

Sparkling

- VIN MOUSSEUX *Simonet, Blanc de Blancs, Brut* 13
N.V. Alsace, France
- MÉTHODE TRADITIONNELLE *Francois Montand*
Brut Rosé 13
N.V. Jura, France
- MÉTHODE TRADITIONNELLE *Domaine Chandon*
Brut Rosé 15
N.V. California
- CHAMPAGNE *Moët & Chandon, 'Imperial', Brut.* 21
N.V. Epernay, France
- CHAMPAGNE *Veuve Clicquot Ponsardin, 'Yellow Label', Brut.* . 25
N.V. Reims, France

White

- PINOT GRIGIO *Caposaldo* 12
2017 Veneto, Italy
- SAUVIGNON BLANC *Nobilo* 13
2017 Marlborough, New Zealand
- SANCERRE *Jean-Marc et Mathieu Crochet*
'Cellier de la Thibaude' 18
2017 Loire Valley, France
- MUSCADET-SÈVRE ET MAINE
Domaine des Quatres Routes, Sur Lie 14
2017 Loire Valley
- CÔTES-DU-RHÔNE
La Vie Ferme 13
2018 Rhône, France
- RIESLING *Selbach, 'Bernkasteler Kurfürstlay'* 13
2017 Mosel, Germany
- CHARDONNAY *Hess, 'Select'* 13
2017 Monterey County, California
- CHARDONNAY *Bouchard Aîné & Fils* 16
2016 Maconnais, France

Rosé

- ROSÉ CÉVENNES *Domaine La Tour de Gatigné* 13
2018 Languedoc, France
- ROSÉ OF GRENACHE-SYRAH *Juliette, 'La Sanglière'* . . 14
2017 Méditerranée, France
- CÔTES DE PROVENCE ROSÉ
Domaine Sainte Marie, 'Vie Vité' 20
2017 Provence, France
- SANCERRE ROSÉ *Franck & Sylvain Godon* 18
2017 Loire Centrale, France

Red

- PINOT NOIR *Domaine de l'Évêché* 14
2016 Côte Chalonnaise, France
- PINOT NOIR *Foris* 16
2016 Rogue Valley, Oregon
- GRENACHE *Domaine de la Damase* 13
2017 Vin de Pays du Vaucluse, France
- CÔTES-DU-RHÔNE *Jean Luc Colombo, 'Les Abeilles'* 14
2016 Rhône Valley, France
- MALBEC *Terrazas, 'Altos del Plata'* 13
2016 Mendoza, Argentina
- BORDEAUX SUPÉRIEUR *Château Font-Merlet* 14
2011 Bordeaux, France
- CABERNET SAUVIGNON *Perez Cruz, 'Reserva'* 15
2016 Maipo Valley, Chile
- CABERNET SAUVIGNON *Four Star* 18
2017 Napa Valley, California
- SAINT-EMILION GRAND CRU *Château Vieux Faurie*
'Cuvée Gabrielle' 24
2015 Bordeaux, France

DRAUGHT BEER

- KRONENBOURG 1664 *European Pale Lager (France, 5.0%)* 7
- HOEGAARDEN *Belgian White (Belgium, 4.9%)* 7
- DOGFISH HEAD 60 MIN *American IPA (DE, 6.0%)* 7
- STELLA ARTOIS *European Pale Lager (Belgium, 5.0%)* 8
- BROOKLYN LAGER *American Amber Ale (NY, 5.2%)* 7
- BELL'S OBERON *American Pale Wheat (MI, 5.8%)* 8
- ROTATING SEASONAL 8

BOTTLED BEER

- VICTORY 'PRIMA PILS' . 8
*German Pilsner
 (Pennsylvania, 5.3%)*
- YUENGLING 6
*Amber Lager
 (Pennsylvania, 4.4%)*
- AMSTEL LIGHT 7
*Light Lager
 (Netherlands, 3.5%)*
- LINDEMAN'S
 FRAMBOISE 14
*Lambic Style
 (Belgium, 4.0%)*
- KRONENBOURG
 1664 BLANC 7
*Witbier
 (France, 5.0%)*
- DOGFISH HEAD
 '90 MIN' 9
*Double IPA
 (Delaware, 9.0%)*
- UNIBROUE
 'LA FIN DU MONDE' . . . 12
*Belgian Triple
 (Quebec, 9.0%)*
- BROOKLYN
 'SORACHI ACE' 8
*Season
 (New York, 7.2%)*
- LAGUNITAS
 IPA 8
*West Coast IPA
 (California, 6.2%)*
- 'DUCHESS DE
 BOURGOGNE' 13
*Sour Flemish Red Ale
 (Belgium, 6.0%)*
- CRISPIN CIDER 8
*Hard Apple Cider
 (California, 5.0%)*
- AVAL CIDER 12
*Hard Apple Cider
 (France, 6.0%)*
- ESTRELLA DAMM
 'DAURA' 7
*European Pale Lager (Spain,
 5.4%)*