

RESTAURANT, BISTRO & CAFÉ



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*
- PEA SOUP . . . . . 12  
*Jumbo lump crab, mint, crème fraîche*
- 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 . . . . . 10  
*White wine, shallots, garlic*
- STEAK FRITES . . . . . 29.50  
*Seared hanger steak, maître d' butter*
- TROUT AMANDINE . . . . . 20  
*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 Pêche  
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 Pêche, 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-SEVRE 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 Gagné* . . . . . 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%)*