

RESTAURANT, BISTRO & CAFÉ

Ouvert Tous les Jours

MONDAY-FRIDAY

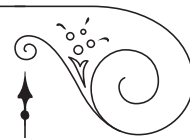
11:00AM-10:00PM

SATURDAY & SUNDAY

10:00AM-10:00PM

**PARC**

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



EXECUTIVE CHEF MATT HAGAR

BRASSERIE

**BRUNCH**

**HORS D'OEUVRES**

- BREAKFAST PASTRIES . . . . . 12  
*Croissant & pain au chocolat, nutella brioche, orange blossom madeleine, blueberry-almond tart, pistachio-cherry scone*
- YOGURT PARFAIT . . . . . 12  
*New Jersey blueberries, honey, granola*
- TOMATO TART . . . . . 15  
*Roma tomato, goat cheese fondue, thyme*
- ONION SOUP GRATINÉE . . . . . 13
- GAZPACHO . . . . . 11  
*Tomato, red pepper, cucumber*
- MACARONI GRATIN . . . . . 12
- CRAB & AVOCADO . . . . . 24  
*Crab rillette, shaved avocado*
- ESCARGOTS *Hazelnut butter* . . . . . 15
- OEUF DURS MAYONNAISE  
*Deviled eggs, dressed king crab* . . . . . 13

- TUNA CARPACCIO  
*Leeks vinaigrette* . . . . . 22
- WARM SHRIMP SALAD . . . . . 22  
*Lemon beurre blanc, avocado*
- SALADE VERTE . . . . . 12  
*Haricots verts, radishes, red wine vinaigrette*
- SALMON TARTARE\* . . . . . 16  
*Shallots, lemon, espelette*
- STEAK TARTARE\* . . . . . 15.5  
*Chopped filet, capers, quail egg*
- TOMATO SALAD  
*Heirloom tomatoes, pickled pearl onion, basil* . . . . . 15.50
- RICOTTA RAVIOLI . . . . . 14  
*Plum tomato, basil*
- SARDINES AU BEURRE . . . . . 19  
*Bordier butter, baguette*
- CHICKEN LIVER PARFAIT . . . . . 15  
*Red wine gelée, cherry- pistachio bread*

**FRUITS DE MER**

- SHRIMP COCKTAIL . . . . . 22
- LOBSTER COCKTAIL . . . . . 21
- KING CRAB LEG . . . . . 36
- LITTLENECK CLAMS\* . . . . . 10  
*(1/2 Dozen)*
- ASSORTED OYSTERS\* . . . . . 18  
*(1/2 Dozen)*
- PETIT PLATEAU\* . . . . . 75  
*(Serves 1 to 3)*

*Les Oeufs*

- EGGS NORWEGIAN\*  
*Smoked salmon, hollandaise sauce*  
17
- EGGS BENEDICT\*  
*Ham, hollandaise sauce*  
16
- CHEESE OMELETTE  
*Gruyère or cheddar, fines herbes*  
15
- EGG WHITE OMELETTE  
*Ratatouille, goat cheese*  
15
- AVOCADO TOAST\*  
*Poached eggs, pain santé*  
14
- QUICHE LORRAINE  
*Bacon, gruyère, onion*  
14
- TWO EGGS ANY STYLE\*  
*Potatoes lyonnaise, choice of bacon or sausage, brioche toast*  
15

**ENTRÉES**

- SMOKED SALMON . . . . . 12.50  
*Bagel, cream cheese*
- BUTTERMILK PANCAKES . . . . . 12  
*Maple syrup*
- FRENCH TOAST . . . . . 15  
*New Jersey blueberries, lime chantilly cream*
- CROQUE MADAME\* . . . . . 15  
*Grilled ham, fried egg, sauce mornay*
- SMOKED SALMON TARTINE\* . . . . . 16.50  
*Horseradish crème fraîche, egg, capers, red onions*
- NIÇOISE SALAD . . . . . 19.50  
*Confit tuna, green beans, potatoes, dijon vinaigrette*
- COUNTRY CHICKEN CLUB . . . . . 17.50  
*Avocado, bacon, rosemary aioli*
- CHEESEBURGER\* . . . . . 18  
*Grilled onion, raclette cheese, pommes frites*
- SPAGHETTI BOLOGNESE . . . . . 21  
*Parmesan*
- MOULES FRITES . . . . . 19  
*White wine, shallots, garlic*
- STEAK FRITES . . . . . 34  
*Seared hanger steak, maître d' butter*
- TROUT AMANDINE . . . . . 31  
*Haricots verts, lemon brown butter*
- CHICKEN PAILLARD . . . . . 18  
*Almond tapenade, shaved vegetable salad*
- STEAK AU POIVRE\* . . . . . 39  
*New York strip, garlic spinach*

**BEVERAGE**

- COFFEE  
4
- ESPRESSO  
4.50
- CAFÉ AU LAIT  
5.50
- CAPPUCCINO  
5
- HOT CHOCOLAT  
4.5
- MILKSHAKE  
*vanilla / chocolate*  
9
- SELECTION OF HOT TEAS  
4.50
- ICED TEA  
4.50
- ORANGE OR GRAPEFRUIT JUICE  
4
- CITRON PRESSÉ  
4
- PERRIER  
8
- ACQUA PANNA  
8

**SIDES**

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

**ASSIETTE DE FROMAGES**

*Chef's selection of 3 cheeses with fresh baguette and traditional accoutrements*  
18

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

**SPECIALTY COCKTAILS**

**APEROL SPRITZ**  
*Aperol, Sparkling Wine*  
15

**ROMARIN**  
*Rosemary Infused Grapefruit Vodka, St. Germain, Lemon*  
15

**SIDECAR**  
*Old Overholt Rye, Boulard Calvados, Orange, Lemon*  
15

**LE PARADIS**  
*Pineapple-Ginger Infused Rum, Smith & Cross Rum, Lime*  
16

**BASILIC**  
*Citrus Vodka, Cucumber, Basil, Perrier*  
15

**CÔTE D'AZUR**  
*Orange Infused Scotch, Honey, Black Pepper, Laphroaig*  
16

**THE HUMMINGBIRD**  
*Sparkling Wine, St. Germain, Perrier*  
14

**MELON FUMÉ**  
*Cazadores Reposado, Del Maguey Vida Mezcal, Yellow Chartreuse, Watermelon*  
16

**ROSÉ NEGRONI**  
*Hendrick's Gin, Lustau Vermut Rosé, Aperol*  
15

**MANHATTAN NOIR**  
*Bulleit Bourbon, Amaro Averna, Orange Bitters*  
15

**PAMPLEMOUSSE**  
*Combiér Pamplemousse Liqueur, Grapefruit, Sparkling Wine*  
14

**FROSÉ**  
*Strawberry, Lemon*  
15

**DRAUGHT BEER**

**KRONENBOURG 1664 European Pale Ale (France, 5.5%)** . . . 7.5  
**HOEGAARDEN Belgian Witbier (Belgium, 4.9%)** . . . . . 7  
**STELLA ARTOIS Lager (Belgium, 5.0%)** . . . . . 7.5  
**DOGFISH HEAD 60 MIN American IPA (DE, 6.0%)** . . . . . 8  
**ROTATING SEASONAL** . . . . . 8.5

**BOTTLED BEER**

**YUENGLING** . . . . . 6  
*Amber Lager (Pennsylvania, 4.4%)*  
**AMSTEL LIGHT** . . . . . 7  
*Light Lager (Netherlands, 3.5%)*  
**LAGUNITAS** . . . . . 8  
*IPA (California, 6.2%)*

**PASTIS & ABSINTHE**

**RICARD PASTIS** . . . . . 16  
**ABSINTHE PERNOD** . . . . . 21  
**ABSINTHE VIEUX CARRÉ** . . . . . 22

**WINE BY THE GLASS**

*Sparkling*

**VIN MOUSSEUX** . . . . . 14  
*De Perrière, 'Blanc de Blancs' N.V. Brut, France*

**CRÉMANT ROSÉ** . . . . . 15  
*Victorine de Chastenay N.V. Brut, Burgundy*

**CHAMPAGNE** . . . . . 21  
*Taittinger, 'Cuvée Prestige' N.V. Brut, Reims*

**CHAMPAGNE** . . . . . 25  
*Laurent Perrier, 'La Cuvée' N.V. Brut, Tours-sur-Marne*

*White*

**PINOT GRIGIO** . . . . . 13  
*Principato, 2019 Pavia, Italy*

**SAUVIGNON BLANC** . . . . . 14  
*Decibel, 2019 Hawke's Bay, New Zealand*

**SANCERRE** . . . . . 20  
*Jean Marc Crochet, 2019 Loire Valley*

**GRAVES BLANC** . . . . . 15  
*Château Coustaut, 2017 Bordeaux*

**RIESLING** . . . . . 15  
*Pierre Sparr, 2018 Alsace*

**CHARDONNAY** . . . . . 16  
*Muirwood, 2019 Monterey County, California*

**MÂCON-VILLAGES** . . . . . 15  
*Nicolas Potel, 2019 Burgundy*

*Rosé*

**GRENACHE & SYRAH** . . . . . 14  
*Domaine La Tour de Gaigne, 2018 Cevennes*

*Red*

**PINOT NOIR** . . . . . 14  
*Domaine de L'Évêché, 2017 Burgundy*

**CHINON** . . . . . 16  
*Château de Coulaïne, 2019 Loire Valley*

**CÔTES-DU-RHÔNE** . . . . . 15  
*Jean Luc Colombo, 'Les Abeilles' 2018 Rhône Valley, France*

**MALBEC** . . . . . 15  
*Clos La Coutale, 2018 Cahors*

**BORDEAUX SUPÉRIEUR** . . . . . 14  
*Château Font-Merlet, 2016 Bordeaux*

**CABERNET SAUVIGNON** . . . . . 17  
*Stephen Vincent, 2018 Napa Valley, California*

**SAINT-ÉMILION** . . . . . 21  
*Château Vieux Faurie, 2016 Bordeaux*