

RESTAURANT, BISTRO & CAFÉ

Ouvert Tous les Jours

MONDAY-FRIDAY

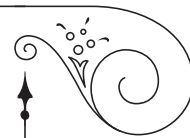
11:00AM-10:00PM

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, chantilly chouquette, blueberry  
almond financier, pistachio-cherry scone*
- YOGURT PARFAIT. . . . . 12  
*Blueberries, honey, granola*
- MUSHROOM TART . . . . . 15  
*Pioppini mushrooms, truffle pecorino*
- ONION SOUP GRATINÉE . . . . . 14
- MACARONI GRATIN . . . . . 12
- CRAB & AVOCADO. . . . . 24  
*Crab rilette, 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\* . . . . . 16  
*Chopped filet, capers, quail egg*
- RICOTTA RAVIOLI . . . . . 14  
*Plum tomato, basil*
- SARDINES AU BEURRE . . . . . 19  
*Bordier butter, baguette*
- CHICKEN LIVER PARFAIT . . . . . 15  
*Red wine gelée, cherry- pistachio bread*
- ROASTED CARROT  
AND BEET SALAD . . . . . 15.50  
*Goat cheese mousse, avocado, toasted  
walnuts*
- MUSHROOM SOUP. . . . . 13  
*Maitake, pioppini, cremini*

**FRUITS DE MER**

- SHRIMP COCKTAIL. . . . . 22
- LOBSTER COCKTAIL . . . . . 23
- KING CRAB LEG . . . . . 39
- 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*  
18
- EGGS BENEDICT\*  
*Ham, hollandaise sauce*  
16
- CHEESE OMELETTE  
*Gruyère or cheddar, fines herbes*  
17
- EGG WHITE OMELETTE  
*Ratatouille, goat cheese*  
15
- AVOCADO TOAST\*  
*Poached eggs, pain santé*  
15
- QUICHE LORRAINE  
*Bacon, gruyère, onion*  
16
- TWO EGGS ANY STYLE\*  
*Potatoes lyonnaise,  
choice of bacon or sausage,  
brioche toast*  
15

**ENTRÉES**

- SMOKED SALMON. . . . . 12.50  
*Bagel, cream cheese*
- BUTTERMILK PANCAKES . . . . . 14  
*Maple syrup*
- FRENCH TOAST . . . . . 16  
*Blueberries, lime chantilly cream*
- CROQUE MADAME\* . . . . . 15  
*Grilled ham, fried egg, sauce mornay*
- SMOKED SALMON TARTINE\* . . . . . 17  
*Horseradish creme fraîche, egg, capers, red onions*
- NIÇOISE SALAD . . . . . 20  
*Confit tuna, green beans, potatoes, dijon vinaigrette*
- COUNTRY CHICKEN CLUB . . . . . 18  
*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  
8
- 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**  
Rye Whiskey, Boulard Calvados, Orange, Lemon  
15

**MON CHÉRI DE NORMANDIE**  
Hennessy VS Cognac, Amaro Nonino Quintessentia,  
Cidre Rosé de Normandie, Lemon  
16

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

**CÔTE D'AZUR**  
Orange Infused Scotch, Honey, Black Pepper, Laphroaig 10  
16

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

**FLEUR DE LIS**  
Cazadores Reposado Tequila, Prunier Pineau des  
Charentes Rouge, Bonal Gentiane-Quina  
16

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

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

**CIDRE DE POMME**  
Warm Apple Cider, Goslings Rum, Boulard Calvados  
14

**MANHATTAN NOIR**  
Bourbon, Amaro Averna, Orange Bitters  
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%)*  
**SICERA MARIANE** ..... 13  
*Cidre Rosé (Normandie, 4.0%)*

**PASTIS & ABSINTHE**

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

**WINE BY THE GLASS**

*Sparkling*

**CRÉMANT** ..... 14  
*Domaine Jean Vullien, N.V. Brut, Savoie*  
**CRÉMANT ROSÉ** ..... 15  
*Victorine de Chastenay N.V. Brut, Burgundy*  
**CHAMPAGNE** ..... 25  
*Laurent Perrier, 'La Cuvée' N.V. Brut, Tours-sur-Marne*

*White*

**SAUVIGNON BLANC** ..... 14  
*Rata Estate, 2021 Marlborough, New Zealand*  
**SANCERRE** ..... 20  
*Jean Marc Crochet, 2020 Loire Valley*  
**BORDEAUX BLANC** ..... 16  
*Château Bellevue, 2019 Entre-Deux-Mers*  
**PINOT GRIS** ..... 14  
*Domaine Jean-Pierre Herr, 2019 Alsace*  
**RIESLING** ..... 15  
*Pierre Sparr, 2018 Alsace*  
**CHARDONNAY** ..... 16  
*Muirwood, 2020 Monterey County, California*  
**MÂCON-VILLAGES** ..... 15  
*Nicolas Potel, 2020 Burgundy*

*Rosé*

**GRENACHE & SYRAH** ..... 14  
*Domaine La Tour de Gatigne, 2020 Cevennes*  
**CABERNET FRANC** ..... 16  
*Marc Plouzeau, 2020 Chinon*

*Red*

**PINOT NOIR** ..... 14  
*Domaine de L'Évêché, 2018 Burgundy*  
**CHINON** ..... 16  
*Château de Coullaine, 2020 Loire Valley*  
**CÔTES-DU-RHÔNE** ..... 15  
*Jean Luc Colombo, 'Les Abeilles' 2018 Rhône Valley*  
**MALBEC** ..... 15  
*Château Nozières, 'Ambroise de l'Her', 2016 Cahors*  
**BORDEAUX SUPÉRIEUR** ..... 14  
*Château Font-Merlet, 2016 Bordeaux*  
**CABERNET SAUVIGNON** ..... 16  
*Daou, 2019 Paso Robles, California*  
**SAINT-ÉMILION** ..... 21  
*Château Vieux Faurie, 2016 Bordeaux*