

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
New Jersey blueberries, honey, granola
- MUSHROOM TART 15
Pioppini mushrooms, truffle pecorino
- ONION SOUP GRATINÉE 14
- CELERIAC SOUP 11
Truffle duwelle
- 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*

FRUITS DE MER

- SHRIMP COCKTAIL 22
- LOBSTER COCKTAIL 23
- 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
16
- 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 creme fraîche, egg, capers, red onions
- NIÇOISE SALAD 20
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
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

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

White

SAUVIGNON BLANC 14
Rata Estate, 2020 Marlborough, New Zealand
SANCERRE 20
Jean Marc Crochet, 2020 Loire Valley
GRAVES BLANC 15
Château Coustaut, 2017 Bordeaux
PINOT GRIS 14
Domaine Jean-Pierre Herr, 2019 Alsace
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 Gâtigne, 2020 Cevennes
CABERNET FRANC 16
Marc Plouzeau, 2020 Chinon

Red

BEAUJOLAIS NOUVEAU 14
Domaine de Cornillac, 2021 Beaujolais
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
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