

RESTAURANT, BISTRO & CAFÉ

**PARC**

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



*Ouvert Tous les Jours*

MONDAY-THURSDAY 8:00AM-10:00PM SATURDAY 9:30AM-11:00PM  
 FRIDAY 8:00AM-11:00PM SUNDAY 9:30AM-10:00PM

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

BRUNCH

HORS D'OEUVRES

- PASTRY BASKET . . . . . 15  
*Croissant, chausson aux pommes, pain au chocolat, cranberry pecan cake, pear croissant tart*
- GREEK YOGURT PARFAIT . . . . . 12  
*Cranberry compote, honey, pumpkin seed granola*
- MUSHROOM TART . . . . . 18  
*Beech mushrooms, truffle pecorino*
- ONION SOUP GRATINÉE . . . . . 16
- MACARONI GRATIN . . . . . 13
- CRAB & AVOCADO . . . . . 25  
*Crab rillette, shaved avocado*
- ESCARGOTS  
*Mushrooms, hazelnut butter. . . . . 17*
- OEUF DURS MAYONNAISE . . . . . 9
- TUNA CARPACCIO  
*Leeks vinaigrette. . . . . 26*
- WARM SHRIMP SALAD . . . . . 28  
*Lemon beurre blanc, avocado*

- SALADE VERTE . . . . . 13  
*Haricots verts, radishes, red wine vinaigrette*
- SALMON TARTARE\* . . . . . 18  
*Shallots, lemon, espelette*
- STEAK TARTARE\* . . . . . 18  
*Chopped filet, capers, quail egg*
- RICOTTA RAVIOLI . . . . . 15  
*Plum tomato, basil*
- SARDINES AU BEURRE . . . . . 19  
*Bordier butter, baguette*
- CHICKEN LIVER PARFAIT . . . . . 15  
*Red wine gelée, cherry- pistachio bread*
- BEET SALAD . . . . . 16  
*Seasonal greens, fennel pollen cream, goat cheese, espelette hazelnuts*
- MUSHROOM SOUP . . . . . 13  
*Maitake, pioppini, cremini*
- CHARCUTERIE . . . . . 19  
*Pâté campagne, duck rillette, jambon de bayonne*
- PARISIAN HAM . . . . . 18  
*Cornichon, beurre noisette, baguette*

FRUITS DE MER

- SHRIMP COCKTAIL . . . . . 22
- LOBSTER COCKTAIL . . . . . 24
- KING CRAB LEG . . . . . 42
- LITTLENECK CLAMS\* . . . . . 10  
*(½ Dozen)*
- ASSORTED OYSTERS\* . . . . . 23  
*(½ Dozen)*
- PLATEAU CLASSIQUE\* . . . . . 125  
*(Serves 1 to 3)*
- GRAND PLATEAU\* . . . . . 195  
*(Serves 4 to 6)*

*Les Oeufs*

- EGGS NORWEGIAN\*  
*Smoked salmon, hollandaise sauce*  
20
- EGGS BENEDICT\*  
*Ham, hollandaise sauce*  
18
- CROISSANT SANDWICH  
*scrambled eggs, cheddar cheese, choice of meat or avocado*  
18
- CHEESE OMELETTE  
*Gruyère or cheddar, fines herbes*  
17
- EGG WHITE OMELETTE  
*Ratatouille, goat cheese*  
17
- AVOCADO TOAST\*  
*Poached eggs, pain santé*  
15
- QUICHE LORRAINE  
*Bacon, gruyère, onion*  
18
- TWO EGGS ANY STYLE\*  
*Potatoes lyonnaise, choice of bacon or sausage, brioche toast*  
15

ENTRÉES

- SMOKED SALMON . . . . . 21  
*Bagel, cream cheese*
- BUTTERMILK PANCAKES . . . . . 14  
*Maple syrup*
- FRENCH TOAST . . . . . 17  
*Brandied apples, Cognac Chantilly*
- CROQUE MONSIEUR . . . . . 22  
*Comté, prosciutto cotto*
- SMOKED SALMON TARTINE\* . . . . . 17  
*Horseradish crème fraîche, egg, capers, red onions*
- NIÇOISE SALAD . . . . . 28  
*Confit tuna, green beans, potatoes, dijon vinaigrette*
- COUNTRY CHICKEN CLUB . . . . . 23  
*Avocado, bacon, rosemary aioli*
- CHEESEBURGER\* . . . . . 26  
*Grilled onion, raclette cheese, pommes frites*
- SPAGHETTI BOLOGNESE . . . . . 24  
*Parmesan*
- MOULES FRITES . . . . . 25  
*White wine, shallots, garlic*
- STEAK FRITES\* . . . . . 38  
*Seared flat iron steak, maître d' butter*
- TROUT AMANDINE . . . . . 33  
*Haricots verts, lemon brown butter*
- CHICKEN PAILLARD . . . . . 19  
*Almond tapenade, shaved vegetable salad*
- STEAK AU POIVRE\* . . . . . 43  
*New York strip, garlic spinach*

BEVERAGE

- COFFEE 5
- ESPRESSO 5
- CAFÉ AU LAIT 6
- CAPPUCCINO 6
- GOLD BREW 6
- HOT CHOCOLATE 6
- MILKSHAKE  
*vanilla | chocolate* 9
- SELECTION OF HOT TEAS 6
- ICED TEA 5
- ORANGE OR GRAPEFRUIT JUICE 5
- CITRON PRESSÉ 4
- SAN PELLEGRINO 8
- ACQUA PANNA 8

SIDES

- POMMES FRITES 10
- NUESKE BACON 6
- POTATOES LYONNAISE 5
- PORK SAUSAGE 5
- TURKEY SAUSAGE 5
- TOASTED BAGEL  
*cream cheese* 3

ASSIETTE DE FROMAGES

*Chef's selection of 3 cheeses with fresh baguette and traditional accoutrements*  
19

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

**SPECIALTY COCKTAILS**

**MARTINI NIÇOISE**  
Stateside Vodka, Carpano  
Bianco, Niçoise Olives & Brine  
16

**WHISKEY NOIR**  
Old Overholt Rye, Dolin Rouge  
& Bonal, Vieux Carre Rinse  
16

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

**CAFÉ PARC**  
Vanilla-Infused Revivalist  
Vodka, Amaro, Caffè Borghetti  
16

**KEPI BLANC**  
Tanqueray Sevilla Orange,  
Salers Apertif, Faccia Brutto  
Centerbe, Dolin Blanc  
16

**NOUVEAU BASILIC**  
Beefeater Dry Gin, Dolin Genepy,  
Cucumber, Basil,  
San Pellegrino Sparkling Water  
15

**MS. PIAF**  
Hennessy VS Cognac, Sparkling  
Rosé Cider, Lemon, Bitters  
16

**LADY MARMALADE**  
Cazadores Blanco, Orange  
Marmalade, Lime  
16

**SPRITZ ROYALE**  
Aperol, Combier Pamplemousse,  
Grapefruit, Sparkling Water  
14

**À CÔTÉ**  
Domaine de Montreuil Calvados  
'Reserve,' Monkey Shoulder Scotch,  
Grand Marnier, Lemon  
16

**LE GRAND CIDRE**  
Laird's Applejack, Apple Cider,  
Warming Spices  
\*served hot  
15

**DRAUGHT BEER**

- KRONENBOURG 1664 . . . . . 8  
*European Pale Lager (France, 5.5%)*
- ORIGINAL SIN ROSÉ CIDER . . . . . 8  
*Dry Rosé Cider (New York, 6.5%)*
- TONewood REVOLUTION PORTER . . . . . 8  
*American Porter (New Jersey, 6.5%)*
- HALF ACRE DAISY CUTTER . . . . . 8  
*American Pale Ale (Illinois, 5.2%)*
- WORKHORSE WEST COAST IPA . . . . . 9  
*West Coast Style IPA (Pennsylvania, 7%)*

**BOTTLED BEER**

- VON TRAPP BOHEMIAN PILSNER . . . . . 8  
*Pilsner Can (Vermont, 5.4%)*
- ITHACA FLOWER POWER . . . . . 9  
*American IPA (New York, 7.2%)*
- SAISON DUPONT . . . . . 13  
*Farmhouse Saison (Belgium, 6.5%)*
- STELLA ARTOIS . . . . . 8  
*Lager (Belgium, 5%)*
- STELLA LIBERTÉ . . . . . 8  
*Non-Alcoholic Lager (Belgium, 0%)*
- SINGLECUT KIM . . . . . 12  
*Hibiscus Sour Can (New York, 4.2%)*
- ANXO PENNSYLVANIA DRY . . . . . 8  
*Cider Can (DC, 5.4%)*
- LINDEMAN'S FRAMBOISE . . . . . 10  
*Belgian Fruit Lambic (Belgium, 2.5%)*

**PASTIS & ABSINTHE**

- RICARD PASTIS, France . . . . . 23
- AELRED PASTIS 1889, France . . . . . 15
- ST. GEORGE VERTE, California . . . . . 20
- ABSINTHE ORDINAIRE RESERVE, France . . . . . 23
- ABSINTHE PERNOD, France . . . . . 23
- ABSINTHE VIEUX CARRÉ, Pennsylvania . . . . . 26

**BEVERAGE**

- HOT APPLE CIDER . . . . . 7
- CITRON PRESSÉ . . . . . 4
- ICED TEA . . . . . 5
- MILKSHAKE *vanilla or chocolate* . . . . . 9
- COFFEE . . . . . 5
- COLD BREW . . . . . 6
- AGUA PANNA . . . . . 8
- SAN PELLEGRINO . . . . . 8
- HOT CHOCOLATE . . . . . 6

**BOTANIQUE**  
Lemon, Cucumber, Basil,  
Sparkling Water  
8

**CAFÉ DE FLORE**  
Grapefruit Cordial, Lemon,  
Fever Tree Elderflower Tonic  
8

**WINE BY THE GLASS**

 Glass |  15 oz. Carafe |  Bottle

*Sparkling*

- CREMANT D'ALSACE . . . . . 18 | - | 85  
*Domaine Christophe Mitnacht, "Terres d'Etoiles," Extra Brut, NV*
- CHAMPAGNE . . . . . 35 | - | 170  
*Moët & Chandon, 'Impérial Brut,' Épernay, N.V.*
- CREMANT DE BORDEAUX . . . . . 17 | - | 80  
*Font-Merlet, 'Brut Rose,' N.V.*

*White*

- BLANC . . . . . 14 | 42 | -  
*Oliver Gessler, Cotes de Gascogne, 2023*
- ALSACE . . . . . 17 | 51 | 80  
*Hugel, "Gentil," 2022*
- MUSCADET . . . . . 15 | 45 | 70  
*Château de la Ragotière, 2022*
- SAUVIGNON BLANC . . . . . 16 | 48 | 75  
*Sophie Bertin, 2022*
- SANCERRE . . . . . 25 | 75 | 120  
*Roger & Didier Raimbault, 2023*
- CHARDONNAY . . . . . 17 | 51 | 80  
*Domaine Chene, Burgundy, 2022*
- RIESLING . . . . . 17 | 51 | 80  
*Dr. Hermann, Mosel Germany, 2023*

*Rosé*

- GRENACHE, SYRAH . . . . . 16 | 48 | 75  
*Domaine La Roche, "La Chevaliere," 2022*
- GRENACHE, CINSULT . . . . . 19 | 57 | 90  
*Château Les Mesclances, Cotes de Provence, 'Romane,' 2022*
- GAMAY . . . . . 17 | 51 | 80  
*Pierre-Marie Chermette, 'Griottes,' 2023*

*Red*

- PINOT NOIR . . . . . 20 | 60 | 95  
*Gaspard, Loire Valley, France, 2023*
- MALBEC . . . . . 17 | 51 | 80  
*Clos Siguier, Cahors, 2019*
- ROUGE . . . . . 16 | 48 | -  
*Domaine la Monardiere, Côtes-du-Rhône*
- CABERNET FRANC . . . . . 16 | 48 | 75  
*Pascal Biotteau, Anjou, Loire Valley, France 2023*
- CABERNET SAUVIGNON BLEND . . . . . 25 | 75 | 120  
*Baron de Rothschild, "Les Legends," Medoc, Bordeaux, 2019*
- MERLOT BLEND . . . . . 18 | 54 | 85  
*Château Peyrat, Graves, Bordeaux, 2021*
- CÔTES-DU-RHÔNE . . . . . 17 | 51 | 80  
*Domaine La Manarine, 2021*

*Les Vins Demi Bouteilles  
half-bottles (375ml)*

*White*

- CHAMPAGNE . . . . . 69  
*Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.*
- CHARDONNAY . . . . . 63  
*Trefethen, Napa Valley, California 2020*
- SANCERRE . . . . . 60  
*Kevin et Karine Lauverjat, 2023*

*Red*

- CHATEAUNEUF-DU-PAPE, . . . . . 72  
*Domaine Chante Cigale, 2022*
- BURGUNDY . . . . . 65  
*Domaine Chevrot, 'Maranges Sur Le Chene,' 2022*