

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 10:00AM-11:00PM
FRIDAY 8:00AM-11:00PM SUNDAY 10:00AM-10:00PM

EXECUTIVE CHEF MATT HAGAR

BRASSERIE

BRUNCH

HORS D'OEUVRES

- BREAKFAST PASTRIES 12
Croissant, Chocolate Croissant, Maple Pecan Scone, Cherry Lattice, Pain Au Raisin, Sacristain, Blueberry Financier
- YOGURT PARFAIT 12
Blueberries, honey, granola
- MUSHROOM TART 19
Beech mushrooms, truffle pecorino
- ONION SOUP GRATINÉE 15
- MACARONI GRATIN 13
- CRAB & AVOCADO 24.50
Crab rillette, shaved avocado
- ESCARGOTS
Mushrooms, hazelnut butter. 16
- OEUF DURS MAYONNAISE
Deviled eggs, dressed crab. 13
- TUNA CARPACCIO
Leeks vinaigrette. 22
- WARM SHRIMP SALAD 27
Lemon beurre blanc, avocado

- SALADE VERTE 12.50
Haricots verts, radishes, red wine vinaigrette
- SALMON TARTARE* 16.50
Shallots, lemon, espelette
- STEAK TARTARE* 17
Chopped filet, capers, quail egg
- RICOTTA RAVIOLI 15
Plum tomato, basil
- SARDINES AU BEURRE 19
Bordier butter, baguette
- CHICKEN LIVER PARFAIT 15.50
Red wine gelée, cherry-pistachio bread
- BEET SALAD 16
Winter greens, fennel pollen cream, goat cheese, espelette hazelnuts
- CELERIAC SOUP 14
Truffle Duxelles
- CHARCUTERIE 19
Pâté Campagne, Duck Rillette, Jambon de Bayonne

FRUITS DE MER

- SHRIMP COCKTAIL 22
- LOBSTER COCKTAIL 24
- LITTLENECK CLAMS* 10
(½ Dozen)
- ASSORTED OYSTERS* 21
(½ Dozen)
- PLATEAU CLASSIQUE* 125
(Serves 1 to 3)
- GRAND PLATEAU* 195
(Serves 4 to 6)

Les Oeufs

- EGGS NORWEGIAN*
Smoked salmon, hollandaise sauce
19
- EGGS BENEDICT*
Ham, hollandaise sauce
17
- 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
17
- 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 16
Caramelized apples, Calvados maple-Chantilly cream
- CROQUE MADAME* 15
Grilled ham, fried egg, sauce mornay
- SMOKED SALMON TARTINE* 17
Horseradish crème fraîche, egg, capers, red onions
- NIÇOISE SALAD 26
Confit tuna, green beans, potatoes, dijon vinaigrette
- COUNTRY CHICKEN CLUB 21
Avocado, bacon, rosemary aioli
- CHEESEBURGER* 24
Grilled onion, raclette cheese, pommes frites
- SPAGHETTI BOLOGNESE 22
Parmesan
- MOULES FRITES 23
White wine, shallots, garlic
- STEAK FRITES 36
Seared hanger steak, maître d' butter
- TROUT AMANDINE 32
Haricots verts, lemon brown butter
- CHICKEN PAILLARD 18
Almond tapenade, shaved vegetable salad
- STEAK AU POIVRE* 40
New York strip, garlic spinach

BEVERAGE

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

ASSIETTE DE FROMAGES

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

SIDES

- POMMES FRITES 8
- VERMONT BACON 6
- POTATOES LYONNAISE 5
- PORK SAUSAGE 5
- 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.

SPECIALTY COCKTAILS

SPRITZ ROYALE

*Aperol, Combier Pamplemousse,
Grapefruit, Sparkling Water*

14

MARTINI NIÇOISE

*Stateside Vodka, Carpano
Bianco, Niçoise Olives & Brine*

16

WHISKEY NOIR

*Old Overholt Rye, Dolin Rouge
& Bonal, Pernod Rinse*

16

LADY MARMALADE

*Cazadores Blanco, Orange
Marmalade, Lime*

16

CAFÉ PARC

*Vanilla-Infused Revivalist Vodka,
Amaro, Frangelico, La Colombe
Espresso*

16

NOUVEAU BASILIC

*Beekeeper Dry Gin, Dolin Genepy,
Cucumber, Basil, Perrier*

15

MS. PIAF

*Hennessy VS Cognac, Sparkling
Cidre de Normandie, Lemon, Bitters*

16

ROMARIN

*Rosemary-Infused Smirnoff,
St. Germain, Grapefruit, Lemon*

15

À CÔTÉ

*Domaine de Montreuil Calvados
'Reserve', Monkey Shoulder Scotch,
Combier d'Orange, Lemon*

16

DRAUGHT BEER

KRONENBOURG 1664

European Pale Lager (France, 5.5%) 8

SOUTH COUNTY DARK THREAD 10

American Porter (Pennsylvania, 6.8%)

UNIBROU BLANCHE DE CHAMBLY

Belgian Style Wheat Ale (Quebec 5%) 8

VONN TRAPPIENNA LAGER

Vienna Style Amber Lager (Vermont, 5.2%) 8

VICTORY CLOUD WALKER HAZY IPA

New England IPA (Pennsylvania, 6.8%) 9

BOTTLED BEER

TROEG'S SUNSHINE PILSNER 8

Pilsner (Pennsylvania 4.5%)

YARDS PALE ALE 8

Pale Ale (Pennsylvania, 4.6%)

SICERA MARIANE 13

Cidre Rosé (Normandie, 4.0%)

STELLA ARTOIS 8

Lager (Belgium, 5%)

SAISON DUPONT 11

Farmhouse Saison (Belgium, 6.5%)

PASTIS & ABSINTHE

RICARD PASTIS, France 16

ST. GEORGE VERTE, California 20

ABSINTHE PERNOD, France 21

ABSINTHE VIEUX CARRÉ, Pennsylvania 22

WINE BY THE GLASS

Sparkling

CRÉMANT 16
Victorine de Chastenay, Burgundy, N.V.

MÉTHODE TRADITIONELLE 18
Joseph Cattin, 'Rosé Brut,' Alsace, N.V.

CHAMPAGNE 31
A. Margaine, 1er Cru, 'Le Brut,' Montagne de Reims N.V.

White

MELON DE BOURGOGNE 14
Domaine de la Pépière, 'Merci,' Muscadet Sèvre et Maine 2020

SAUVIGNON BLANC 20
Farella, 'La Luce' Coombsville, Napa Valley 2020

SAUVIGNON BLANC 17
Fernand et Fils, Coteaux du Giennois, Loire Valley 2018

CHARDONNAY 16
Nicolas Potel, Mâcon-Villages, Burgundy 2020

Rosé

GRENACHE SYRAH 13
Belle Année, Sud de France, 2020

GRENACHE NOIR, SYRAH 15
Dom Brial, 'Les Camins,' Cote Catalanes 2021

Red

PINOT NOIR 17
Jigsaw, Willamette Valley, Oregon 2021

CARIGNAN BLEND 18
Canet Valette, 'Une et Mille Nuits,' Languedoc 2018

BORDEAUX SUPÉRIEUR 15
Château Font-Merlet, Bordeaux 2016

CABERNET SAUVIGNON 18
Newton Vineyards, 'Skyside,' North Coast, 2018

SAINT ÉMILION GRAND CRU 22
Château Vieux Faurie, Bordeaux, 2018

CÔTE-DU-RHÔNE 17
Domaine des Gravennes, Rhône 2020

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

Blancs

D6 CHAMPAGNE 60
Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.

D3 CHARDONNAY 63
Trefethen, Napa Valley, California 2020

Rouges

D11 PINOT NOIR 58
Schug, Sonoma Coast, California 2021

D13 MERLOT 68
Duckhorn, Napa Valley, California 2018