

# 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

- PASTRY BASKET . . . . . 15  
*Croissant, pistachio-cherry financier  
pain au chocolat, chouquettes  
ratatouille-goat cheese tartlet  
blueberry-almond feuilletée*
- GREEK YOGURT PARFAIT . . . . . 12  
*Mixed berry compote, lemon-almond  
granola, fresh fruit*
- 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*
- PEA SOUP . . . . . 12  
*Almonds, chives*
- CHARCUTERIE . . . . . 19  
*Pâté campagne, duck rillette,  
jambon de bayonne*

## 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  
*Caramelized pears, toasted pecans, maple chantilly cream*
- 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
- VERMONT 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 Overhold Rye, Dolin Rouge & Bonal, Vieux Carre Rinse*  
 16

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

**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

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

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

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

**FROSÉ**  
*Côté Mas Aurore Rosé, Watermelon, Mint, St. Germain*  
 15

**DRAUGHT BEER**

KRONENBOURG 1664 *European Pale Lager (France, 5.5%)* . . . 8

SHACKSBURY ROSÉ CIDER . . . . . 8  
*Rosé Cider (Vermont, 5.5%)*

CONSHOCKEN RING THE BELL . . . . . 8  
*American Lager (Pennsylvania, 4.8%)*

TONWOOD FUEGO . . . . . 9  
*American IPA (New Jersey, 6.2%)*

WORKHORSE WEST COAST IPA . . . . . 9  
*West Coast Style IPA (Pennsylvania, 7%)*

**BOTTLED BEER**

VON TRAPP BOHEMIAN PILSNER . . . . . 8  
*Pilsner (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 (New York, 4.2%)*

AVAL GOLD . . . . . 13  
*Cidre (Bretagne, 6%)*

**PASTIS & ABSINTHE**

RICARD PASTIS, *France* . . . . . 22

AELRED PASTIS 1889, *France* . . . . . 14

ST. GEORGE VERTE, *California* . . . . . 20

ABSINTHE ORDINAIRE RESERVE, *France* . . . . . 18

ABSINTHE PERNOD, *France* . . . . . 23

ABSINTHE VIEUX CARRÉ, *Pennsylvania* . . . . . 25

**BEVERAGE**

**CITRON PRESSÉ** . . . . . 4

**ICED TEA** . . . . . 5

**MILKSHAKE** *vanilla or chocolate* . . . . . 9

**COFFEE** . . . . . 5

**GOLD BREW** . . . . . 6

**ACQUA 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**

*Sparkling*

CRÉMANT DE LIMOUX . . . . . 16  
*Domaine Collin, Languedoc, N.V.*

CRÉMANT DE BOURGOGNE . . . . . 17  
*Victorine de Chastenay, 'Rosé Brut,' Bourgogne, N.V.*

CHAMPAGNE . . . . . 35  
*Moët & Chandon, 'Impérial Brut,' Épernay, N.V.*

*White*

CÔTES DU RHÔNE BLANC . . . . . 17  
*Mont-Redon, Rhône Valley, 2022*

MUSCADET . . . . . 15  
*Château de la Ragotière, 2022*

SANCERRE . . . . . 20  
*Champ-Perroy, Loire 2023*

CHARDONNAY . . . . . 17  
*Domaine Chêne, Burgundy 2022*

RIESLING . . . . . 15  
*Kreusch, Rheinhessen, 2022*

*Rosé*

CINSAULT, GRENACHE, SYRAH . . . . . 15  
*Florian Andre, Rhône Valley, 2022*

GRENACHE, SYRAH . . . . . 16  
*Mas la Chevalier, Languedoc-Roussillon, 2022*

*Red*

BEAUJOLAIS - VILLAGES . . . . . 15  
*Karim Vionnet, Beaujolais-Villages, 2021*

PINOT NOIR . . . . . 19  
*Domaine Guy Mardon, Loire Valley, 2023*

MALBEC . . . . . 17  
*Clos Siguier, Cahors, 2019*

MERLOT, CABERNET SAUVIGNON . . . . . 17  
*Château Peyrat, 2021*

BORDEAUX . . . . . 25  
*Barons de Rothschild, 'Les Legendes Medoc', 2019*

CÔTES DU RHÔNE . . . . . 17  
*Domaine du Jas, Rhône Valley, 2021*

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

*Blancs*

D3 CHAMPAGNE . . . . . 69  
*Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.*

D5 CHAMPAGNE . . . . . 87  
*Moët & Chandon, 'Impérial Brut,' Épernay, N.V.*

D1 CHARDONNAY . . . . . 63  
*Trefethen, Napa Valley, California 2020*

*Rouges*

D11 PINOT NOIR . . . . . 63  
*Schug, Carneros, California 2021*

D13 MERLOT . . . . . 68  
*Duckhorn, Napa Valley, California 2019*

*Rosés*

D4 CHAMPAGNE ROSÉ . . . . . 138  
*Paul Bara, 'Grand Cru,' Bouzy, N.V.*