

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
Rittenhouse Rye Private Parc Barrel, 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 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%)

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.