

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, Chocolate Croissant,  
 Maple Pecan Scone, Brioche Suisse,  
 Kouign Amann, Sacristain*
- YOGURT PARFAIT . . . . . 12  
*Blueberries, honey, granola*
- MUSHROOM TART . . . . . 16  
*Pioppini mushrooms, truffle pecorino*
- ONION SOUP GRATINÉE . . . . 14.50
- MACARONI GRATIN . . . . . 13
- CRAB & AVOCADO . . . . . 24.50  
*Crab rillette, shaved avocado*
- ESCARGOTS *Hazelnut butter* . . . . . 16
- OEUF DURS MAYONNAISE  
*Deviled eggs, dressed king crab* . . . . . 13
- TUNA CARPACCIO  
*Leeks vinaigrette* . . . . . 22
- WARM SHRIMP SALAD . . . . . 23  
*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*
- ROASTED CARROT  
 AND BEET SALAD . . . . . 15.50  
*Goat cheese mousse, avocado, toasted walnuts*
- PEA SOUP . . . . . 13  
*Almonds, chives*
- CHARCUTERIE . . . . . 19  
*Pâté Campagne, Duck Rillette,  
 Jambon de Bayonne*

**FRUITS DE MER**

- SHRIMP COCKTAIL . . . . . 22
- LOBSTER COCKTAIL . . . . . 24
- KING CRAB LEG . . . . . 39
- LITTLENECK CLAMS\* . . . 10  
*(1/2 Dozen)*
- ASSORTED OYSTERS\* . . . 18  
*(1/2 Dozen)*
- PETIT PLATEAU\* . . . . . 80  
*(Serves 1 to 3)*

*Les Oeufs*

- EGGS NORWEGIAN\*  
*Smoked salmon,  
 hollandaise sauce*  
 18
- EGGS BENEDICT\*  
*Ham, hollandaise sauce*  
 16
- CHEESE OMELETTE  
*Gruyère or cheddar, fines herbes*  
 17
- EGG WHITE OMELETTE  
*Ratatouille, goat cheese*  
 15
- AVOCADO TOAST\*  
*Poached eggs, pain santé*  
 15
- QUICHE LORRAINE  
*Bacon, gruyère, onion*  
 16
- TWO EGGS ANY STYLE\*  
*Potatoes lyonnaise,  
 choice of bacon or sausage,  
 brioche toast*  
 15

**ENTRÉES**

- SMOKED SALMON . . . . . 13  
*Bagel, cream cheese*
- BUTTERMILK PANCAKES . . . . . 14  
*Maple syrup*
- FRENCH TOAST . . . . . 16  
*Blueberries, lime chantilly cream*
- CROQUE MADAME\* . . . . . 15  
*Grilled ham, fried egg, sauce mornay*
- SMOKED SALMON TARTINE\* . . . . . 17  
*Horseradish crème fraîche, egg, capers, red onions*
- NIÇOISE SALAD . . . . . 20  
*Confit tuna, green beans, potatoes, dijon vinaigrette*
- COUNTRY CHICKEN CLUB . . . . . 18  
*Avocado, bacon, rosemary aioli*
- CHEESEBURGER\* . . . . . 20  
*Grilled onion, raclette cheese, pommes frites*
- SPAGHETTI BOLOGNESE . . . . . 21  
*Parmesan*
- MOULES FRITES . . . . . 20  
*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\* . . . . . 40  
*New York strip, garlic spinach*

**BEVERAGE**

- COFFEE  
 4.50
- ESPRESSO  
 5
- CAFÉ AU LAIT  
 6
- CAPPUCCINO  
 5.50
- HOT CHOCOLATE  
 5
- MILKSHAKE  
*vanilla / chocolate*  
 9
- SELECTION OF  
 HOT TEAS  
 5
- ICED TEA  
 4.50
- ORANGE OR  
 GRAPEFRUIT JUICE  
 4
- CITRON PRESSÉ  
 4
- PERRIER  
 8
- ACQUA PANNA  
 8

**SIDES**

- POMMES FRITES 8
- 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**

APEROL SPRITZ  
*Aperol, Sparkling Wine*  
15

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

SIDECAR  
*Old Overholt 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

MANHATTAN NOIR  
*Bulleit Rye Whiskey, Amaro Averna, Orange Bitters*  
15

FROSE  
*Côte Mas Rosé, St. Germain, Watermelon, Strawberry, Mint*  
15

**DRAUGHT BEER**

KRONENBOURG 1664 *European Pale Ale (France, 5.5%)* .. 7.50

UNIBROUE BLANCHE DE CHAMBLY  
*Belgian Style Wheat Ale (Quebec 5%)* ..... 7

VONNTRAPPIENNA LAGER  
*Vienna Style Amber Lager (Vermont, 5.2%)* ..... 7.50

VICTORY CLOUD WALKER HAZY IPA  
*New England IPA (Pennsylvania 6.8%)*..... 8

ROTATING SEASONAL BEER ..... 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 ..... 7.50  
*Lager (Belgium, 5%)*

SAISON DUPONT ..... 9.50  
*Farmhouse Saison (Belgium, 6.5%)*

**PASTIS & ABSINTHE**

RICARD PASTIS ..... 16

ABSINTHE PERNOD ..... 21

ABSINTHE VIEUX CARRÉ ..... 22

WINE BY THE GLASS

*Sparkling*

CRÉMANT ..... 16  
*Victorine de Chastenay N.V. Blanc de Blancs Brut, Burgundy*

ROSÉ FRIZANT ..... 19  
*Mas de Daumas Gassac, Languedoc-Roussillon*

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

*White*

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

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

RIESLING ..... 16  
*Pierre Sparr, Alsace 2019*

PINOT GRIS ..... 15  
*Domaine Jean-Pierre Herr, Alsace 2019*

CHARDONNAY ..... 17  
*Novellum, Languedoc-Roussillon 2020*

*Rosé*

GRENACHE, CINSAULT & SYRAH ..... 14  
*La Croix de Peyrassol, Provence 2020*

CABERNET FRANC ..... 17  
*Lieu Dit, Santa Barbara 2020*

*Red*

PINOT NOIR ..... 15  
*Domaine de L'Évêché, Burgundy 2018*

CÔTES-DU-RHÔNE ROUGE ..... 16  
*Domaine des Gravennes, Rhône Valley 2020*

MALBEC ..... 16  
*Mary Taylor, 'Odile Delpon' Cahors 2018*

BORDEAUX SUPÉRIEUR ..... 15  
*Château Font-Merlet, Bordeaux 2016*

CABERNET SAUVIGNON ..... 18  
*Lapostolle, Valle del Rapel, Chile 2019*

SAINT-ÉMILION ..... 22  
*Château Vieux Faurie, Bordeaux 2016*

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

*Blancs*

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

D3 CHARDONNAY ..... 63  
*Trefethen, 2020, Napa Valley, California*

D2 SANCERRE ..... 51  
*Karine Lauverjat, 2020, Loire Valley*

D4 POUILLY-FUMÉ ..... 39  
*Domaine Alain Caillbourdin, 'Les Cris', 2020, Loire Valley*

*Rouges*

D11 PINOT NOIR ..... 55  
*Duckhorn, 'Migration', 2017, Sonoma Coast, California*

D12 CÔTES-DU-RHÔNE ..... 45  
*E. Guigal, 2016, Northern Rhone*

D13 MERLOT ..... 68  
*Duckhorn, 2018, Napa Valley, California*