

# 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, 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*
- TOMATO TART . . . . . 18  
*Roma tomato, goat cheese fondue, thyme*
- ONION SOUP GRATINÉE . . . . . 16
- MACARONI GRATIN . . . . . 13
- CRAB & AVOCADO . . . . . 25  
*Crab rilette, 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*
- BEEF SALAD . . . . . 16  
*Seasonal greens, fennel pollen cream,  
goat cheese, espelette hazelnuts*
- GAZPACHO . . . . . 12  
*Green pepper, cucumber, rye boule*
- CHARCUTERIE . . . . . 19  
*Pâté campagne, duck rilette,  
jambon de bayonne*
- TOMATO SALAD . . . . . 15  
*Heirloom tomatoes, pickled pearl onion,  
basil*

## 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  
*Blueberry, lime 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  
*Bar 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

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

## ASSIETTE DE FROMAGES

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

**SPECIALTY COCKTAILS**

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

**WHISKEY NOIR**  
Old Overholt 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 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%)

**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 Chene, Burgundy, 2022

RIESLING . . . . . 17  
Dr. Hermann, Mosel Germany, 2022

*Rosé*

GRENACHE, SYRAH . . . . . 19  
Domaine Gavoty, Cotes de Provence, 2022

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

*Red*

BEAUJOLAIS . . . . . 15  
Jean-Marc Burgaud, 2022

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.

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