

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, chausson aux pommes, pain au chocolat, cranberry pecan cake, pear croissant tart
- GREEK YOGURT PARFAIT.... 12
Cranberry compote, honey, pumpkin seed granola
- 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
- MUSHROOM SOUP. 13
Maitake, pioppini, cremini
- 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
Brandied apples, Cognac 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
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
- NUESKE 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 Overholt Rye, Dolin Rouge & Bonal, Vieux Carre Rinse
16

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

CAFÉ PARC
Vanilla-Infused Revivalist Vodka, Amaro, Caffè Borghetti
16

KEPI BLANC
Tanqueray Sevilla Orange, Salers Apertif, Faccia Brutto Centerbe, Dolin Blanc
16

LE GRAND CIDRE
Laird's Applejack, Apple Cider, Warming Spices
*served hot
15

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

LADY MARMALADE
Cazadores Blanco, Orange Marmalade, Lime
16

SPRITZ ROYALE
Aperol, Combiér Pamplémousse, Grapefruit, Sparkling Water
14

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

DRAUGHT BEER

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

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

TONewood REVOLUTION PORTER 8
American Porter (New Jersey, 6.5%)

TONewood 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%)

LINDEMAN'S FRAMBOISE 10
Belgian Fruit Lambic (Belgium, 2.5%)

PASTIS & ABSINTHE

RICARD PASTIS, France 23

AELRED PASTIS 1889, France 15

ST. GEORGE VERTE, California 20

ABSINTHE ORDINAIRE RESERVE, France 23

ABSINTHE PERNOD, France 23

ABSINTHE VIEUX CARRÉ, Pennsylvania 26

WINE BY THE GLASS



Sparkling

CHAMPAGNE 35 | - | 170
Moët & Chandon, 'Impérial Brut,' Épernay, N.V.

CRÉMANT DE BOURGOGNE 18 | - | 85
Victorine de Chastenay, 'Brut,' N.V.

CREMANT DE BORDEAUX 17 | - | 80
Font-Merlet, 'Brut Rose,' N.V.

White

BLANC 14 | 42 | -
Chateau Guipièrre, Loire Valley

ALSACE 17 | 51 | 80
Hugel, "Gentil," 2022

MUSCADET 15 | 45 | 70
Château de la Ragotière, 2022

SAUVIGNON BLANC 16 | 48 | 75
Sophie Bertin, 2022

SANCERRE 25 | 75 | 120
Roger & Didier Raimbault, 2023

CHARDONNAY 17 | 51 | 80
Domaine Chene, Burgundy, 2022

RIESLING 17 | 51 | 80
Dr. Hermann, Mosel Germany, 2023

Rosé

GRENACHE, CINSULT 19 | 57 | 90
Château Les Mesclances, Cotes de Provence, 'Romane,' 2022

GAMAY 17 | 51 | 80
Pierre-Marie Chermette, 'Griottes,' 2023

Red

ROUGE 16 | 48 | -
Domaine la Monardière, Côtes-du-Rhône

BEAUJOLAIS 15 | 45 | 70
Jean-Marc Burgaud, 2022

PINOT NOIR 19 | 57 | 90
Domaine Guy Mardon, Loire Valley, 2023

MALBEC 17 | 51 | 80
Clos Siguier, Cahors, 2019

MERLOT BLEND 18 | 54 | 85
Château Peyrat, Graves, Bordeaux, 2021

CABERNET SAUVIGNON BLEND 25 | 75 | 120
Barons de Rothschild, 'Les Legendes,' Medoc, Bordeaux, 2019

CÔTES-DU-RHÔNE 17 | 51 | 80
Montjau, 2021

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

White

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

CHARDONNAY 63
Trefethen, Napa Valley, California 2020

SANCERRE 60
Kevin et Karine Lauverjat, 2023

Red

CHATEAUNEUF-DU-PAPE, 72
Domaine Chante Cigale, 2022

BEVERAGE

HOT APPLE CIDER	7
CITRON PRESSÉ	4
ICED TEA	5
MILKSHAKE vanilla or chocolate	9
COFFEE	5
COLD BREW	6
AGUA 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