

# 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..... 17  
*Mushrooms, hazelnut butter*
- OEUF DURS MAYONNAISE ... 9
- TUNA CARPACCIO ..... 26  
*Leeks vinaigrette*
- 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*
- PARISIAN HAM..... 18  
*Cornichon, beurre noisette, baguette*

## 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**

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

**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

**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

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

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

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

**DRAUGHT BEER**

- KRONENBOURG 1664 . . . . . 8  
*European Pale Lager (France, 5.5%)*
- ORIGINAL SIN ROSÉ CIDER . . . . . 8  
*Dry Rosé Cider (New York, 6.5%)*
- TONewood REVOLUTION PORTER . . . . . 8  
*American Porter (New Jersey, 6.5%)*
- HALF ACRE DAISY CUTTER . . . . . 8  
*American Pale Ale (Illinois, 5.2%)*
- 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

**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

**WINE BY THE GLASS**

 Glass |  15 oz. Carafe |  Bottle

*Sparkling*

- CREMANT DE BOURGOGNE . . . . . 18 | - | 85  
*Victorine de Chastenay, Brut, NV*
- CHAMPAGNE . . . . . 35 | - | 170  
*Moët & Chandon, 'Impérial Brut,' Épernay, N.V.*
- CREMANT DE BORDEAUX . . . . . 17 | - | 80  
*Font-Merlet, 'Brut Rose,' N.V.*

*White*

- BLANC . . . . . 14 | 42 | -  
*Oliver Gessler, Cotes de Gascogne, 2023*
- 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, SYRAH . . . . . 16 | 48 | 75  
*Domaine La Roche, "La Chevaliere," 2022*
- GRENACHE, CINSULT . . . . . 19 | 57 | 90  
*Château Les Mesclances, Cotes de Provence, 'Romane,' 2022*
- GAMAY . . . . . 17 | 51 | 80  
*Pierre-Marie Chermette, 'Griottes,' 2023*

*Red*

- PINOT NOIR . . . . . 18 | 54 | 85  
*Fernand et Fils, Loire Valley, France, 2023*
- MALBEC . . . . . 17 | 51 | 80  
*Clos Siguier, Cahors, 2020*
- ROUGE . . . . . 16 | 48 | -  
*Domaine la Monardiere, Côtes-du-Rhône*
- CABERNET FRANC . . . . . 16 | 48 | 75  
*Pascal Biotteau, Anjou, Loire Valley, France 2023*
- CABERNET SAUVIGNON BLEND . . . . . 25 | 75 | 120  
*Baron de Rothschild, "Les Legends," Medoc, Bordeaux, 2019*
- MERLOT BLEND . . . . . 18 | 54 | 85  
*Château Peyrat, Graves, Bordeaux, 2021*
- CÔTES-DU-RHÔNE . . . . . 17 | 51 | 80  
*Domaine La Manarine, 2021*

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

*White*

- CHAMPAGNE . . . . . 69  
*Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.*
- CHAMPAGNE . . . . . 90  
*Billecart-Salmon, "Brut Reserve," N.V.*
- CHARDONNAY . . . . . 63  
*Trefethen, Napa Valley, California 2020*
- CHABLIS . . . . . 45  
*Domaine Daniel Damp & Fils, 2023*

*Red*

- CHATEAUNEUF-DU-PAPE, . . . . . 72  
*Domaine Chante Cigale, 2022*
- BURGUNDY . . . . . 65  
*Domaine Chevrot, 'Maranges Sur Le Chene,' 2022*
- PUISSEGUIN SAINT-EMILION . . . . . 40  
*Chateau Beausejour, 2022*