

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

- CÔTES DE PROVENCE 19 | 57 | 90
Domaine Gavoty, "Clarendon," 2022
- LANGUEDOC-ROUSSILLON 16 | 48 | 75
Domaine La Roche, "La Chevalier," 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 Bouteilles
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