

RESTAURANT, BISTRO & CAFÉ

PARC

227 South 18th. Street
Philadelphia PA 19103
Tel (215) 545 2262
parc-restaurant.com



Ouvert Tous les Jours

MONDAY-THURSDAY : 7:30 AM to 11PM
FRIDAY : 7:30 AM to MIDNIGHT
SATURDAY : 10:00 AM to MIDNIGHT
SUNDAY : 10:00 AM to 10 PM

BRASSERIE

BRUNCH

HORS D'OEUVRES

- BREAKFAST PASTRIES 12
Croissant, chocolate croissant, olive oil madeleine, apricot Danish, cherry-almond chouquette, lox and bagels croissant
- OATMEAL BRÛLÉE 7
Raisins, cinnamon
- OEUF DURS MAYONNAISE 10
Deviled eggs, dressed King Crab
- YOGURT PARFAIT 10
Raspberry compote, granola, fresh berries
- MUSHROOM SOUP 12
Maitake, pioppini, crimini
- MACARONI GRATIN 12
- CRAB & AVOCADO 24
Crab rillette, shaved avocado

- MUSHROOM TART 15
Pioppini mushrooms, truffled pecorino
- SALADE LYONNAISE* 15.50
Frisée, lardons, poached egg
- ROASTED CARROT AND BEET SALAD 14.50
Goat cheese mousse
- WARM SHRIMP SALAD 20.50
Lemon beurre blanc, avocado
- ONION SOUP GRATINÉE 13
- TUNA CARPACCIO* 22
Leek vinaigrette
- CHICKEN LIVER PARFAIT 15
Red wine gelée, cherry pistachio bread
- RICOTTA RAVIOLI 13
Plum tomato, basil

FRUITS DE MER

- SHRIMP COCKTAIL 22
- LOBSTER COCKTAIL 21
- KING CRAB LEG 26
- LITTLENECK CLAMS* 10
(½ Dozen)
- ASSORTED OYSTERS* 18
(½ Dozen)
- WEST COAST OYSTERS* 19.50
(½ Dozen)

PETIT PLATEAU*
Serves 1 to 3
75

GRAND PLATEAU*
Serves 4 to 6
150

ENTRÉES

- Les Oeufs*
- EGGS NORWEGIAN*
Smoked salmon, hollandaise sauce
17
 - EGGS BENEDICT*
Ham, hollandaise sauce
15
 - CHEESE OMELETTE
Gruyère or cheddar, fines herbes
15
 - SPINACH AND GOAT CHEESE OMELETTE
15
 - EGG WHITE OMELETTE
Ratatouille, goat cheese
15
 - AVOCADO TOAST*
Poached eggs, pain santé
14
 - QUICHE LORRAINE
14
 - TWO EGGS ANY STYLE*
Potatoes lyonnaise, choice of bacon or sausage, brioche toast
14
 - STEAK AND EGGS
19

- SMOKED SALMON 12.50
Bagel, cream cheese
- BUTTERMILK PANCAKES 12
Maple syrup
- FRENCH TOAST 13.50
Caramelized brandied apples, Chantilly cream
- SMOKED SALMON TARTINE* 16.50
Horseradish crème fraîche, egg, capers, red onions
- NIÇOISE SALAD 18.50
Confit tuna, green beans, potatoes, dijon vinaigrette
- CROQUE MADAME* 14.50
Grilled ham, fried egg, sauce mornay
- COUNTRY CHICKEN CLUB 16.50
Avocado, bacon, rosemary aioli
- BAGUETTE PROVENÇALE 15
French salami, camembert, mustard vinaigrette
- CHEESEBURGER* 17
Grilled onion, raclette cheese, pommes frites
- SPAGHETTI BOLOGNESE 20
Parmesan
- BEEF BOURGUIGNON 33
Root vegetables, pommes purée
- MOULES FRITES 10
White wine, shallots, garlic
- STEAK FRITES 29.50
Seared hanger steak, maître d' butter
- TROUT AMANDINE 29
Haricots verts, lemon brown butter
- CHICKEN PAILLARD 17
Shaved vegetable salad

BEVERAGE

- COFFEE
4
- ESPRESSO
4.50
- CAFÉ AU LAIT
5.50
- CAPPUCCINO
5
- CAFÉ VIETNAMESE
5.50
- CAFÉ GIBRALTAR
5.50
- ICED GIBRALTAR
5.50
- MOCHA HAZELNUT
5.50
- HOT CHOCOLATE
4.50
- SELECTION OF HOT TEAS
4.50
- ICED MINT LATTE
5
- ICED TEA
4
- ORANGE OR GRAPEFRUIT JUICE
4
- CITRON PRESSÉ
4
- ORANGINA
5
- MILKSHAKES VANILLA / CHOCOLATE
6
- PERRIER
7
- AQUA PANNA
7

SIDES

- POMMES FRITES
7.50
- VERMONT BACON POTATOES LYONNAISE
- PORK SAUSAGE
- 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.

SPARKLING COCKTAILS

MIMOSA LORRAINE
Combiér Cherry Noir, Combiér Peche
Orange Juice Sparkling Wine
 12

FRENCH 75
Bombay Gin, Orange Liqueur
Fresh Lemon, Sparkling Wine
 13

APEROL SPRITZ
Aperol, Sparkling Wine, Club Soda
 12

KIR ROYALE
Sparkling Wine, Crème de Cassis
 13

THE HUMMINGBIRD
Sparkling Wine, St. Germain, Club Soda
 14

PAMPLEMOUSSE
Combiér Pamplemousse Liqueur, Fresh Grapefruit
Fresh Lemon, Sparkling Wine
 13

BELLINI
Combiér Peche, Sparkling Wine
 12

SPECIALTY COCKTAILS

CIDRE DE POMME
Sailor Jerry Spiced Rum, Grand
Marnier, House Spiced Cider
 14

BASILIC
Citrus Vodka, Elderflower
Basil, Cucumber
 13

SIDECAR
Old Overholt Rye, Boulard
Calvados, Orange, Lemon
 14

SAINT TROPEZ
Pineapple infused Tito's Vodka
Vanilla, Orange
 15

ROMARIN
Rosemary infused Vodka
St. Germain Elderflower Liqueur
Grapefruit
 13

LA PRIÈRE
Modagor Gin, Chamomile Infused
Lillet, Orange Bitters
 15

PARISIAN SOUR
Jim Beam Bourbon, Suze, Dolin
Blanc, Gin, Mulled Wine, Lemon
 15

5PM IN TAHITI
Parce 3YR Rum, Velvet Falernum,
Aperol, Calvados, Pineapple, Lime
 15

VIEUX CARRÉ
Bulleit Rye, Hennessy VS
Sweet Vermouth, Benedictine
 16

WINE BY THE GLASS

Sparkling

- VIN MOUSSEUX *Simonet, Blanc de Blancs, Brut* 13
N.V. Alsace, France
- MÉTHODE TRADITIONNELLE *Francois Montand*
Brut Rosé 13
N.V. Jura, France
- MÉTHODE TRADITIONNELLE *Domaine Chandon*
Brut Rosé 15
N.V. California
- CHAMPAGNE *Moët & Chandon, 'Imperial', Brut.* 21
N.V. Épernay, France
- CHAMPAGNE *Veuve Clicquot Ponsardin, 'Yellow Label', Brut.* . 25
N.V. Reims, France

White

- PINOT GRIGIO *Caposaldo* 12
2016 Veneto, Italy
- SAUVIGNON BLANC *Nobilo* 13
2017 Marlborough, New Zealand
- SANCERRE *Jean-Marc et Mathieu Crochet*
'Cellier de la Thibaude' 18
2017 Loire Valley, France
- MUSCADET-SEVRE ET MAINE
Domaine des Quatres Routes, Sur Lie 14
2017 Loire Valley
- CÔTES-DU-RHÔNE
La Vie Ferme 13
2018 Rhône, France
- RIESLING *Selbach, 'Bernkasteler Kurfürstlay'* 13
2016 Mosel, Germany
- CHARDONNAY *Hess, 'Select'* 13
2015 Monterey County, California
- CHARDONNAY *Bouchard Aîné & Fils* 16
2016 Maconnais, France

Rosé

- ROSÉ OF GRENACHE-SYRAH *Juliette, 'La Sanglière'* . . 13
2017 Méditerranée, France
- CÔTES DE PROVENCE ROSÉ
Domaine Sainte Marie, 'Vie Vité' 20
2017 Provence, France
- SANCERRE ROSÉ *Franck & Sylvain Godon* 18
2017 Loire Centrale, France

Red

- PINOT NOIR *Domaine de l'Évêché* 14
2016 Côte Chalonnaise, France
- PINOT NOIR *Foris* 16
2016 Rogue Valley, Oregon
- GRENACHE *Domaine de la Damase* 13
2017 Vin de Pays du Vaucluse, France
- CÔTES-DU-RHÔNE *Jean Luc Colombo, 'Les Abeilles'* 14
2016 Rhône Valley, France
- MALBEC *Terrazas, 'Altos del Plata'* 13
2016 Mendoza, Argentina
- BORDEAUX SUPÉRIEUR *Château Font-Merlet* 14
2011 Bordeaux, France
- CABERNET SAUVIGNON *Perez Cruz, 'Reserva'* 15
2016 Maipo Valley, Chile
- CABERNET SAUVIGNON *Four Star* 18
2017 Napa Valley, California
- SAINT-ÉMILION GRAND CRU *Château Vieux Faurie*
'Cuvée Gabrielle' 24
2015 Bordeaux, France

DRAUGHT BEER

- KRONENBOURG 1664 *European Pale Lager (France, 5.0%)* 7
- HOEGAARDEN *Belgian White (Belgium, 4.9%)* 7
- DOGFISH HEAD 60 MIN *American IPA (DE, 6.0%)* 7
- STELLA ARTOIS *European Pale Lager (Belgium, 5.0%)* 8
- BROOKLYN LAGER *American Amber Ale (NY, 5.2%)* 7
- WEYERBACHER MERRY MONKS
Belgian-style Tripel (PA, 9.3%) 9
- ROTATING SEASONAL 8

BOTTLED BEER

- VICTORY 'PRIMA PILS' . . 8
German Pilsner
(Pennsylvania, 5.3%)
- YUENGLING 6
Amber Lager
(Pennsylvania, 4.4%)
- AMSTEL LIGHT 7
Light Lager
(Netherlands, 3.5%)
- LINDEMAN'S
 FRAMBOISE 14
Lambic Style
(Belgium, 4.0%)
- KRONENBOURG
 1664 BLANC 7
Witbier
(France, 5.0%)
- DOGFISH HEAD
 '90 MIN' 9
Double IPA
(Delaware, 9.0%)
- UNIBROUE
 'LA FIN DU MONDE' . . . 12
Belgian Triple
(Quebec, 9.0%)
- BROOKLYN
 'SORACHI ACE' 8
Saison
(New York, 7.2%)
- LAGUNITAS
 IPA 8
West Coast IPA
(California, 6.2%)
- 'DUCHESS DE
 BOURGOGNE' 13
Sour Flemish Red Ale
(Belgium, 6.0%)
- CRISPIN CIDER 8
Hard Apple Cider
(California, 5.0%)
- AVAL CIDER 12
Hard Apple Cider
(France, 6.0%)