

4207 WALNUT ST
PHILADELPHIA, PA
BISTROPERRIER.COM
267-295-2302



RESTAURANT HOURS
TUESDAY-SATURDAY
5:30PM - 10 PM
OPENTABLE.COM

(GF) GLUTEN-FREE (V) VEGETARIAN (V+) VEGAN

MENU

L'ENTREE APPETIZER

BACHELORS SELECT

SOUPE DE CRESSON ^{GF}

Watercress, Garlic Cream,
Rye Crouton | 10

RISOTTO AU HOMARD

Lobster, Fines Herbs, Crème Fraiche | 15

VENISON TARTARE

Venison, Capers, Cornichon,
Pickled Mustard Seed | 14

BISTRO CLASSICS

SOUPE À L'OIGNON GRATINEE ^{GF}

Onion Soup, Sherry, Crouton, Gruyere | 9

MOULES FRITES ^{GF}

Saffron, Dijon, White Wine, Saffron Aioli | 14

ESCARGOT

Wild Burgundian Snails, Herb Butter
Sauce, Puff Pastry | 13

LE PLAT PRINCIPAL

ENTREE

BISTRO CLASSIC

STEAK FRITES

Bavette, Maître d'hôtel Butter | 29

MUSHROOM BOLOGNESE

House Made Pasta,
Mushroom Ragout, Cream | 22

CROQUE MADAME

Ham, Gruyere, Mornay, Fried Egg | 21

BACHELORS SELECT

VIVANEAU ROUGE

Pan Seared Red Snapper, Radish Fennel Slaw,
Quinoa, Herb Sauce | 30

CHEVREUIL

Roasted Denver Leg of Venison,
Rainbow Carrots, Red Wine Jus | 35

CÔTE DE BOEUF BRAISÉE

Braised Short Rib, Pearl Onion, Mushroom,
Carrot Puree | 32

SIDES

POMMES FRITES ^{GF}
Saffron Aioli | 5

HARICOTS VERTS ^{GF}
Tomato Concassé, Shallot | 6

ÉPINARDS ^{GF}
Sautéed Spinach, Garlic, Duck Fat | 6

MUSHROOM FRICASSEE ^{GF}
| 8

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

Bachelors Select menu items are created by our bachelor students and prepared under the supervision of Executive Chef Todd Braley.