

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

MENU

L'ENTREE

APPETIZER

SOUPE À L'OIGNON GRATINÉE

Onion Soup, Sherry, Crouton, Comté | 10

MUSSELS

Dijon-White Wine Cream Sauce, Fines Herbs,
Charred Bread | 14

SALADE LYONNAISE ^{GF}

Potato, Haricots Verts, Lardon,
Poached Egg | 9

BANYULS ROASTED BEETS ^{GF V}

Dijon, Honey, Tarragon, Mache | 9

PETIT SALÉ ^{GF}

House Made Salt Pork, French Green Lentils,
Garlic Sausage | 13

LE PLAT PRINCIPAL

ENTREE

ROAST CHICKEN ^{GF}

Braised Endive, Flageolet, Jus de Poulet | 26

PAN ROASTED SKATE

Golden Raisin, Pine Nut, Crouton, Preserved
Lemon, Kale, Brown Butter | 30

SALMON FRITES ^{GF}

Grilled Salmon, Maître d' Butter, House Cut Fries,
Garlic Aioli | 27

CROQUE MADAME

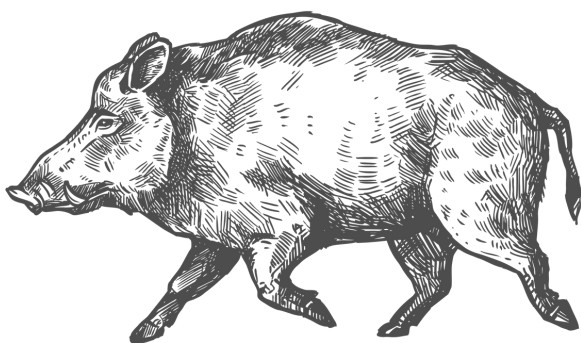
Ham, Comté, Mornay, Fried Egg | 19

MUSHROOM BOLOGNESE ^V

House made Pasta, Mushroom Ragout, cream | 23

BRAISED PORK SHANK ^{GF}

Glazed Root Vegetables, Fingerling Potatoes | 32



SIDES

SAUTEED SPINACH

Garlic, Duck Fat | 6

HOUSE CUT FRIES

Garlic Aioli | 5

HARICOTS VERTS

Tomato Concassé, Shallot | 6

MUSHROOM FRICASSEE

Crème Fraiche, Fines Herbs | 8

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

This menu is prepared by our students, under the
supervision of Executive Chef Todd Braley