

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, Gruyere | 9

MOULES FRITES ^{GF}

Saffron, Dijon, White Wine, Saffron Aioli | 13

ESCARGOT

Wild Burgundian Snails, Herb Butter Sauce,
Puff Pastry | 12

CHEESE SOUFFLÉ ^V

French Bleu, Frisee, Arugula | 9

CHARCUTERIE

Traditional Accompaniments, Daily Selections | 14

GARBURE

Hearty Vegetable Soup, Smoked Ham,
Duck Confit | 10

LE PLAT PRINCIPAL

ENTREE

PAN ROASTED SAUMON ^{GF}

Braised Green Lentils, Rainbow Chard | 26

BOEUF BOURGIGNON

Red Wine Braised Beef, Lardons, Pearl Onion,
Mushrooms | 24

BISTRO PERRIER BURGER ^{GF}

Onion Jam, Comte, Sweet Potato Fries,
WHC Remoulade | 20

STEAK FRITES ^{GF}

Bavette, Maitre d'Hotel Butter | 28

CASSOULET

Preserved Duck, Garlic Sausage, Smoked Pork,
White Beans | 27

CROQUE MADAME

Ham, Gruyere, Mornay, Fried Egg | 19

MUSHROOM BOLOGNESE ^V

House Made Pasta, Mushroom Ragout,
Cream | 21

SIDES

POMMES FRITES

Saffron Aioli | 6

HARICOTS VERTS

Tomato Concassé, Shallot | 6

ÉPINARDS

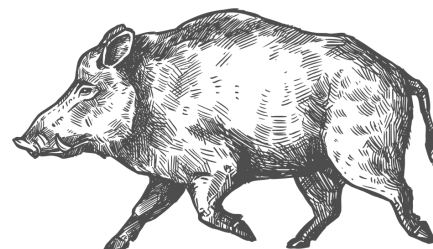
Sautéed Spinach, Garlic, Duck Fat | 6

MUSHROOM FRICASSEE

| 8

SWEET POTATO FRIS

WHC Remoulade | 6



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

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