

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

SOUPE À L'OIGNON

French Onion Soup, Sherry, Gruyere | 9

GARBURE

Hearty Vegetable Soup, Smoked Ham | 8

ESCARGOT

Wild Burgundian Snails, Herb Butter Sauce,
Puff Pastry | 11

CHEESE SOUFFLE

Blue Cheese, Frisee, Arugula | 9

MOULES FRITES

Saffron, Dijon, White Wine, Saffron Aioli | 11

STEAK TARTARE

Crispy Capers, Shallots | 10

CHARCUTERIE MAISON

Traditional Accompaniments, Daily Selections | 13

LE PLAT PRINCIPAL ENTREE

SAUMON POÊLÉ

Pan Seared Salmon, Braised Green Lentils,
Rainbow Chard | 24

BŒUF BOURGUIGNON

Red Wine Braised Beef, Lardons,
Pearl Onions, Mushrooms | 22

STEAK FRITES

Bavette, Maitre d'Hotel Butter | 22

BISTRO PERRIER BURGER

Onion Jam, Gruyere, Sweet Potato Fries,
WHC Remoulade | 19

CASSOULET

Preserved Duck, Garlic Sausage,
Smoked Pork, White Beans | 26

CROQUE MADAME

Ham, Gruyere, Mornay, Fried Egg | 19

MUSHROOM BOLOGNESE

House Made Pasta, Mushroom Ragu, Cream | 20

SIDES

POMMES FRITES

Saffron Aioli | 5

HARICOTS VERTS

Tomato Concassé, Shallot | 6

ÉPINARDS

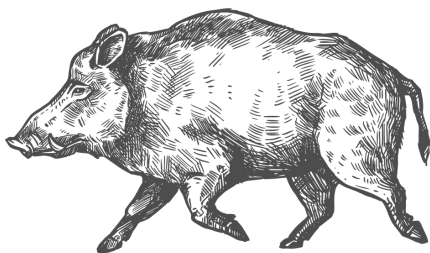
Sautéed Spinach, Garlic, Duck Fat | 6

MUSHROOM FRICASSEE

Crème Fraîche, Fine Herbs | 8

SWEET POTATO FRITES

WHC Remoulade | 6



This Menu is produced under the guidance of
Executive Chef Todd Braley

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