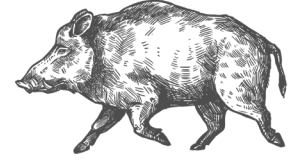


4207 WALNUT STREET  
 PHILADELPHIA, PA 19104  
 WWW.BISTROPERRIER.COM



RESERVATIONS: 215-222-4200  
 OR OPENTABLE.COM  
 RESTAURANT HOURS:  
 TUESDAY - SATURDAY  
 5:30 PM - 10:00 PM



## L'Entrée

APPETIZERS

SOUPE À L'OIGNON GRATINÉE French Onion, Sherry, Crouton, Comté	..... 6.
MOULES FRITES Mussels, Saffron, Dijon, White Wine	..... 9.   18.
SALADE LYONNAISE Frisée, Lardons, Poached Egg	..... 8.

ESCARGOTS EN CROÛTE Cornmeal Sable	..... 9.
OEUFS EN MEURETTE Poached Egg, Lardons, Mushrooms, Red Wine Reduction	..... 8.
STEAK TARTARE* Capers, Shallots	..... 8.

## SIGNATURE PERRIER DISHES

MARDI TUESDAY	MERCREDI WEDNESDAY	JEUDI THURSDAY	VENDREDI FRIDAY	SAMEDI SATURDAY
SUPRÊME DE POULET Farci Parfumé, Vinaigre de Cidre	COQUILLES ST. JACQUES Polenta, Bouillon de Saffron	GALETTE DE CRABE "Le Bec-Fin"	BOULLABAISSE DE MARSEILLE	POUSSIN À LA MOUTARDE Sauce Choron
24 EACH.				

## Le Plat Principal

ENTRÉES

FILET DE LOTTE À LA PROVENÇAL Pan Roasted Monkfish, Tomato, Olives	..... 19.
BŒUF BOURGUIGNONNE Braised Beef, Lardons, Pearl Onions, Cremini Mushrooms	..... 20.

CASSOULET White Bean Stew, Duck Confit, Garlic Sausage	..... 20.
POULET RÔTI AUX HERBES Roast Chicken, Herbs, Dijon, Fingerling Potatoes, Haricots Verts	..... 20.
STEAK FRITES (BAVETTE   FILET) Red Wine Jus	..... 21.   26.
PARISIENNE GNOCCHI Parsnips, Fines Herbes	..... 16.

## Tableside Presentation

FRIDAY AND SATURDAY ONLY. ALL GUESTS MUST PARTICIPATE.

*Let our management students show you their impressive hospitality skills by creating classic French dishes right at your table!*

<b>NOIX ST. JACQUES AU PERNOD</b> .....	<b>14 PP.</b>
Scallops, Pernod Cream	
<b>STEAK AU POIVRE</b> .....	<b>26 PP.</b>
Tomato Tarte Tatin, Brandy Cream	
<b>CRÊPES SUZETTE FLAMBÉS</b> .....	<b>10 PP.</b>
Orange, Grand Marnier	

Please note that tableside service is a delicate craft and needs advance notice. Please notify your server as soon as possible.

## Plat d'Accompagnement

SIDE DISHES



ÉPINARDS SAUTÉS Spinach, Garlic, Duck Fat	POMMES FRITES Saffron Aioli
HARICOTS VERTS Tomato Concasse, Shallots	POMMES PURÉE Chive Butter

6 EACH.

20% Gratuity Included For Parties of 8 or More  
 Executive Chef Todd Braley, Chef Kate Honeyman, and Mr. Tyler Fortna

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