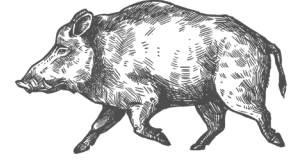


4207 WALNUT STREET  
PHILADELPHIA, PA 19104  
WWW.BISTROPERRIER.COM



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 ..... 6. French Onion, Sherry, Crouton, Comté	TARTELETTE CROQUE-MADAME ..... 8. DUCK PROSCIUTTO, BÉCHAMEL, QUAIL EGG, ARUGULA SALAD
MOULES FRITES ..... 9.   18. Mussels, Saffron, Dijon, White Wine	CALAMARS FARCIS À LA PROVENÇALE ..... 10. SQUID, RAINBOW SWISS CHARD
SALADE LYONNAISE ..... 8. Frisée, Lardons, Poached Egg	TARTARE DE BETTERAVES ET BŒUF* (GF*)..... 10. Steak, Beet Caviar, Orange Vinaigrette, Endive

## 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"	BOUILLABAISSE DE MARSEILLE	POUSSIN À LA MOUTARDE Sauce Choron
24 EACH.				

## Le Plat Principal

ENTRÉES

SAUMON FUMÉ AU FOIN (GF) ..... 20. Salmon, Haricots Verts, Curry Cauliflower Purée, Frizzled Leeks	BŒUF BOURGUIGNONNE ..... 20. Braised Beef, Lardons, Pearl Onions, Cremini Mushrooms
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CASSOULET ..... 20. White Bean Stew, Duck Confit, Garlic Sausage	FRICASSÉE DE POULET ..... 19. Braised Chicken, Cremini Mushrooms, Barley, Swiss Chard
STEAK FRITES (BAVETTE   FILET) ..... 21.   26. Red Wine Jus	RAVIOLIS (V) ..... 18. Goat Cheese & Spinach Ravioli, Brown Butter, Beet Sauce, Parsnip Chips

## 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> ..... 14 PP. Scallops, Pernod Cream	<b>STEAK AU POIVRE</b> ..... 26 PP. Tomato Tarte Tatin, Brandy Cream
<b>CRÊPES AU CHOCOLAT (V)</b> ..... 10 PP. ORANGE, COCONUT ORANGE CRÈME ANGLAISE, COCONUT TUILE	

*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.

(GF) Gluten Free (GF\*) Can Be Gluten Free (V) Vegetarian (V\*) Can Be Vegetarian