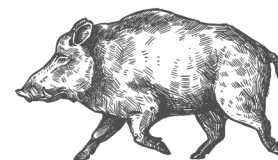


4207 WALNUT STREET  
PHILADELPHIA, PA 19104  
WWW.BISTROPERRIER.COM



RESERVATIONS: 215-222-4200  
OR OPENTABLE.COM

RESTAURANT HOURS:  
TUESDAY - SATURDAY  
5:30 PM - 10:00 PM



## L'Entrée

APPETIZERS

VICHYSOISE Chilled Potato Leek Soup	8.
MOULES FRITES Mussels, Saffron, Dijon, White Wine	9.   18.
SALADE AUX CHÈVRE Crispy Herbed Goat Cheese, Orange Vinaigrette, Candied Walnuts, Radish	9.

TARTELETTE RATATOUILLE Roasted and Grilled Vegetables, Herbed Crème Fraîche	9.
CRÊPE AVEC MERGUEZ DU CANARD Spiced Duck Sausage, Crêpe, Red Pepper Coulis	10.
GALANTINE DE POULET Chicken Sausage, Warm Lentil Salad, Ricotta, Fines Herbes	10.
ASSIETTE DE CHARCUTERIE Daily Selections, Traditional Accompaniments	9.

## SIGNATURE PERRIER DISHES

MARDI TUESDAY	MERCREDI WEDNESDAY	24 EACH. JEUDI THURSDAY	VENDREDI FRIDAY	SAMEDI SATURDAY
POUSSIN RÔTI AUX ENDIVES À L'ORIENTALE Cornish Hen, Braised Endive	PAVÉ DE LOUP PETITE NAGE À L'ORANGE Black Sea Bass, Orange Broth	GALETTE DE CRABE "Le Bec-Fin" Crab Cake	BOUILLABAISSÉ DE MARSEILLE Seafood Stew	COQUILLES ST. JACQUES Scallops, Polenta, Bouillon de Saffron

## Le Plat Principal

ENTRÉES

SAUMON FUMÉ AU FOIN (GF) Salmon, Haricots Verts, Curry Cauliflower Purée, Crispy Leeks	21.
CANARD POËLE Seared Duck Breast, White Beans, Fava Ragout	22.

POULET FARCI À LA DUXELLES Mushroom- and Bacon-Stuffed Chicken, Citrus-Glazed Carrots, Haricots Verts, Vegetable Demi	19.
SOLE PAUPIETTE Poached Sole, Purple Potatoes, Haricots Verts, Beurre Blanc	21.
STEAK FRITES (BAVETTE   FILET) Red Wine Jus	22.   26.
VÉGÉTAL PRINTEMPS (V) Ribboned Spring Vegetables, Poblano, White Wine Sauce	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!

ESCARGOTS SAUVAGES FLAMBÉES Wild Burgundian Snails	14 PP.
STEAK AU POIVRE Haricots Verts, Brandy Cream	26 PP.
CRÊPES Strawberries, Gran Gala	10 PP.

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

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

## 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.