

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, Comté | 10

SALADE LYONNAISE GF

Potato, Haricots Verts, Lardon,
Poached Egg | 9

ESCARGOT GF

Wild Burgundian Snails, Herb
Butter Sauce | 13

MOULES FRITES GF

Saffron, Dijon, White Wine, Saffron Aioli | 14

RACLETTE POTATOES V GF

Roasted Fingerlings, Melted Raclette Cheese,
Cornichons, Whole Grain Mustard | 11

CHICKPEA PANISSE V GF

Marcona Almonds, Sauce Romesco | 8

JAMBON PERSILLÉ

Mixed Green Salad, Whole Grain Mustard | 14

LE PLAT PRINCIPAL

ENTREE

PAN ROASTED SAUMON GF

Mushroom, Corn Soubise | 27

COQ AU VIN

Red Wine Braised Chicken, Lardon, Pearl Onion,
Mushroom | 24

BISTRO PERRIER BURGER

Comté, Caramelized Onion, Bacon, Sweet Potato
Fries, WHC Remoulade | 20

DUCK CONFIT PAVE

Preserved Duck, White Beans, Feuille de Brick,
Fennel, Tomato | 26

LAMB FRITES GF

Bone-in Leg Steak,, Sauce Béarnaise | 28

RAVIOLES DU DAUPHINÉ GRATINEE V

Comté, Fromage Blanc, Parsley | 23

SIDES

HAND CUT FRIES

Saffron Aioli | 5

SWEET POTATO FRIES

WHC Remoulade | 6

HARICOTS VERTS

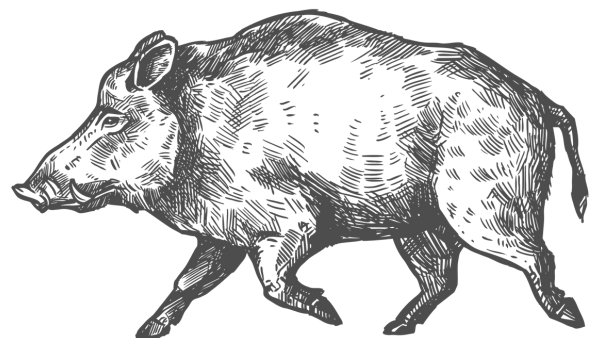
Tomato Concassé, Shallot | 7

EPINARDS

Sautéed Spinach, Garlic, Duck Fat | 6

MUSHROOM FRICASSEE

Crème Fraiche, Fines Herbs | 8



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

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