

4207 WALNUT ST
PHILADELPHIA, PA
BISTROPERRIER.COM
267-295-2302

BISTRO Perrier

AT WALNUT HILL COLLEGE

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

MUSSELS

Dijon-White Wine Cream Sauce, Fines Herbs,
Charred Bread | 14

BEET SALAD

Green Leaf, Frisee, Dijon, Poached Egg,
Allumettes Potato | 10

ESCARGOT

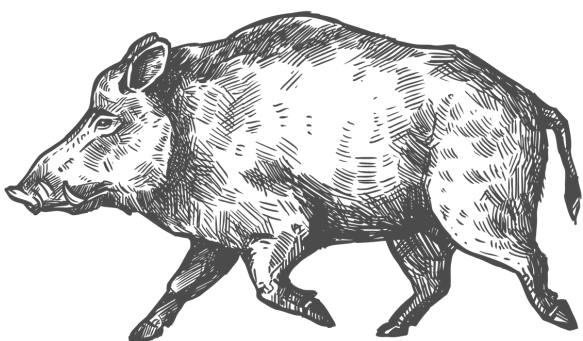
Wild Burgundian Snails, Garlic-Parsley
Butter | 13

JAMBON CROQUETTES

Ham & Comté Fritters, Mornay, Piment d'Espelette
Aioli | 11

DUCK RILLETTES

Preserved Duck, Whole Grain Mustard,
Cornichons, Pickled Red Onion, Baguette | 12



LE PLAT PRINCIPAL

ENTREE

PAN ROASTED SALMON^{GF}

Fennel, Tomato, Flageolet, Crispy Sunchoke | 28

CHICKEN CHASSEUR

Braised Chicken, Mushroom, Tomato, Roasted Shallots,
Fondant Potatoes | 25

PORK BELLY

Lightly Smoked, French Green Lentils, Crispy
Trotters, Braised Greens | 28

STEAK FRITES^{GF}

10 oz Ribeye, Maitre d' Butter, House Cut Fries,
Garlic Aioli | 38

RAVIOLES DU DAUPHINÉ GRATINÉE^V

Comté, Fromage Blanc, Parsley | 23

SIDES

SAUTEED SPINACH

Garlic, Duck Fat | 7

HOUSE CUT FRIES

Garlic Aioli | 5

HARICOTS VERTS

Tomato Concassé, Shallot | 7

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