

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 (N) CONTAINS NUTS

## MENU

### L'ENTREE

APPETIZER

#### SOUPE À L'OIGNON GRATINÉE

Onion Soup, Sherry, Crouton, Comté | 10

#### WARM BRIE LITTLE GEM SALAD<sup>V</sup> †

Gem Lettuce, Arugula, Strawberry Vinaigrette,  
Walnut, Brie Crostini | 12

#### MOULES

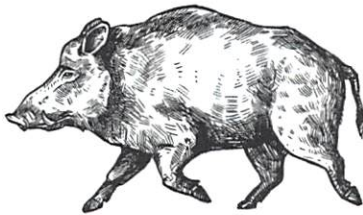
PEI Mussels, Garlic, Dijon, White Wine,  
Charred Bread | 14

#### GRILLED SHRIMP<sup>N</sup> †

Roasted Tomato Glaze, Romesco, Lemon | 16

#### DUCK CROQUETTE †

Duck Confit, Orange Brandy Velouté,  
Gremolata | 13



† Dish Created by our Bachelor Students

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

### LE PLAT PRINCIPAL

ENTREE

#### PAN SEARED HAKE<sup>GF N</sup> †

Zucchini Pesto, Meyer Lemon, Capers | 30

#### STEAK FRITES<sup>GF</sup>

10oz Ribeye, Maître d'hôtel Butter | 42

#### CORNISH HEN FORESTIERE<sup>GF</sup> †

Maitake, Potato-Parsnip Puree, Fines Herbs,  
Jus de Poulet | 29

#### SPRING LAMB TART †

Braised Lamb, Peas, Edamame, Asparagus,  
Confit Tomatoes | 32

#### CHOU FARCI<sup>GF V</sup> †

Savoy Cabbage, Farro, Leeks, Sumac,  
Sunchoke-Carrot Puree | 28

#### BEET TORTELLINI<sup>V</sup> †

Ricotta-Goat Cheese, Orange-Fennel Sauce,  
Asparagus | 26

### SIDES

#### SAUTEED SPINACH

Duck Fat Confit Garlic | 6

#### HOUSE CUT FRIES

Garlic Aioli | 5

#### HARICOTS VERTS

Tomato Concassé, Shallot | 6

#### MUSHROOM FRICASSEE

| 9

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