

# BISTRO Perrier

AT WALNUT HILL COLLEGE

(GF) GLUTEN-FREE (V) VEGETARIAN (V+) VEGAN

## MENU

### L'ENTREE

APPETIZER

#### SOUPE L'OIGNON

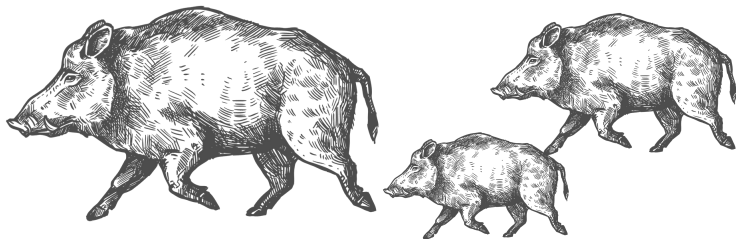
Sherry, Crouton, Comté | 9

#### SOUPE AUX POIS ET AU PORC

Split Pea Soup with Smoked Ham | 8

#### SALADE LYONNAISE

Potato, Haricot Verts, Lardon,  
Poached Egg | 8



#### STEAK TARTARE GF

Capers, Shallots | 10

#### ESCARGOT AUX NOISETTES GF

Wild Burgundian Snails, Hazelnuts,  
Herb Butter Sauce | 11

#### TARTINE

Warm Croute, Ham, Comté, Field Greens,  
Dijonnaise | 8

#### MOULES FRITES GF

Saffron, Dijon, White Wine,  
Saffron Aioli | 11

### LE PLAT PRINCIPAL

ENTREE

#### CASSOULET VÉGÉTARIEN GF V+

Vegetarian White Bean Stew, Smoked Tea | 19

#### SAUMON POÊLÉ GF

Pan Roasted Salmon, Braised Green Lentils,  
Rainbow Chard | 24

#### CONFIT DE CANARD GF

Preserved Duck, Roasted Brussel Sprouts,  
Chestnuts | 23

#### STEAK FRITES GF

Bavette, Maitre d'Hotel Butter | 26

#### COQ AU VIN

Red Wine Braised Chicken, Lardons,  
Pearl Onion, Mushrooms | 21

### SIDES

#### POMMES FRITES

Saffron Aioli | 5

#### HARICOTS VERTS

Tomato Concassé, Shallot | 6

#### ÉPINARDS

Sautéed Spinach, Roasted Garlic | 6

#### MUSHROOM FRICASSEE

Crème Fraîche, Fine Herbs | 8