



ABOUT

Presented by our graduating Bachelor's class, our limited-time Bistro Perrier menu is a culmination of our students' hard work, education, passion, and imagination. They worked tirelessly to create a menu that showcases their creativity and abilities. We hope you enjoy it!



Inspired by the legendary Chef Georges Perrier, Bistro Perrier at Walnut Hill College pays homage to this master with its thoughtfully crafted French menu, executed by Chef Todd Braley and the students of WHC. Set in an award-winning dining room, Bistro Perrier is an ode to classic French cuisine.

CONNECT



@BISTROPERRIER
@WALNUTHILLCOLLEGE

4207 WALNUT STREET
PHILADELPHIA, PA 19104
267-295-2302



COCKTAILS

SANGRIA BLANC

Chardonnay, Elderflower Liqueur, Apples, Basil

AU POIVRE

Black pepper Vodka, Crème de Cacao, Triple Sec, Activated Charcoal

LIMONADE NORSE

Citron Vodka, Strawberries, Lemonade, Rose Water

ORANGE SANGUINE COCKTAIL

Gin, Blood Orange Syrup, Lemon juice, Ginger Beer, Tarragon

ORANGE SANGUINE MOCKTAIL

Blood Orange Syrup, Lemon juice, Ginger Beer, Tarragon | 8

FIGUE ET WHISKEY

Whiskey, Figs, Triple Sec, Cherry Vanilla Bitters

All Cocktails | 10

WINE FLIGHT | 28

APPETIZER

Prosecco, Brut, Conegliano Valdobbiadene, Elisabet, N.V., | Veneto, Italy

ENTREE *Choice of Red or White*

WHITE: 40 Foloi, Mercouri Estate, 2017 | Peloponnese, Greece

RED: Malbec, A Lisa, Bodega Noemia, 2019 | Patagonia, Argentina

DESSERT

Loupiac, Château Loupiac-Gaudiet, 2016 | Bordeaux, France