

PRIVATE DINING



BIRMINGHAM



**BISTROT PIERRE**

# WELCOME TO **BISTROT PIERRE** BIRMINGHAM

**Located in a Grade II listed building on the city's bustling canal side and spread over two floors with a Bistrot, bar and heated roof terrace this really is a hidden gem.**

Enjoy freshly prepared French food in the centre of Birmingham, just a short walk from the Utilita arena, Rep theatre, Brindley Place and the iconic Mailbox.

Our Bistrot is the perfect place to have your memorable event from birthdays to baby showers and just 5 minutes' walk from Birmingham Registry office puts us in perfect spot for an intimate reception on your special day.

We also cater for a variety of business and networking meetings, with views out on to the canal there's no better location for an inspirational meeting.

Our team will work with you to meet your requirements, ensuring you have that perfect space to impress your guests.

# KEY INFORMATION

## NEAREST TRAIN STATION

Birmingham New Street, 15 minute walk

## PARKING

On street parking can be found outside the restaurant or nearby streets and is payable using the RingGo App. Alternatively, Q-Park, Brindley Place, Birmingham, B1 2JF.

## CONTACT DETAILS

46 Gas Street  
Birmingham  
B1 2JT  
0121 616 0730  
[Birmingham@pierre94.co.uk](mailto:Birmingham@pierre94.co.uk)

# THE CONSERVATORY

## ROOM HIRE FOR SPECIAL OCCASIONS

**Surrounded by high glass windows which look out onto the canal makes our conservatory the perfect place for any special occasion.**

Birthdays or baby showers, whatever the special occasion our team will work with you to ensure a memorable day.

Conservatory <b>36 guests seated</b>
Terrace <b>20 guests seated</b>

To use the Conservatory exclusively, we offer the following time slots:

**12pm till 3.30pm**  
**4.30pm till 7.30pm**  
**8.30pm till close**

Our party menu is available for parties of 30 people or more. Our All day menu is available for small groups.



# THE CANAL ROOM

## ROOM HIRE FOR BUSINESS

**Our downstairs space has by-folding doors which lead out onto the courtyard. Looking through the window, you can see the beautiful Birmingham Canal.**

We can set up the room out in a variety of layouts to suit your needs, From horseshoe to theatre style, with separate break out areas if required

With a white screen, TV and HDMI cable, complimentary high-speed WiFi, pens, stationery, notepads you'll have everything you need.

Canal Room

**45 guests seated**

Courtyard

**12 guests seated**



# CELEBRATION MENU

2 courses £30.95

3 courses £34.95

Elevate your celebration by adding  
some hors d'oeuvres for your arrival

**Bread, Houmous,  
Chorizo & Olives**

£4 per person

**Chef's Selection of  
Hand-made Canapés**

3 each £9 per person

**Fizz on Arrival**

£6.95 per person

## ENTREES

### **Soup Du Jour** \*

Ask for today's choice. Served with  
sourdough croûte from 188kcal

Not all soups are vegetarian

### **Chicken Liver Parfait** \*

With sourdough croutes and plum  
& ginger chutney 477kcal

### **Fritôt de Brie** **V**

Pays de la Loire Brie in a rosemary  
crumb with lambs lettuce and plum &  
ginger chutney 493kcal

### **Calamari** **GF**

Lightly spiced with garlic aïoli 358kcal

### **Fricassée de Champignons** \* **V**

Button, chestnut and oyster mushrooms  
on toasted sourdough with fresh tarragon  
217kcal With bacon 353kcal

**VE** Vegan option available 214kcal

### **Smoked Salmon**

Confit of poached and smoked salmon,  
crème fraîche, tomatoes, pickled red  
onions, capers and lambs lettuce 309kcal

+ £2 Supplement



## MAINS

### 8oz Rump <sup>GF</sup>

Irish pasture-fed, 21 day aged beef.  
Rich in flavour, firm in texture, best  
cooked medium 571kcal

Served with either pommes frites 456kcal or salade  
verte 214kcal and either homemade garlic and parsley  
butter 170kcal or peppercorn and brandy sauce 73kcal

**Supplement 7oz Fillet 487kcal + £8**

### Moroccan Vegetable Tagine

Roasted vegetable tagine with chickpeas,  
apricots, spiced couscous, harissa & mint  
dressing with clay baked flat bread 603kcal

<sup>VE</sup> Vegan option available 565kcal

### Beef Short Rib <sup>GF</sup>

Red wine jus, garlic & parsley mash, silver skin  
onions and winter greens 1220kcal

+ £3 Supplement

### Mushroom and Squash Risotto <sup>V</sup>

Pearl barley risotto with roasted butternut  
squash, button, chestnut and oyster  
mushrooms, spinach, Saint Mont cheese,  
crispy sage and chestnuts 606kcal

### Boeuf Bourguignon <sup>GF</sup>

Marinated diced beef slowly braised with red  
wine, shallots, mushrooms, bacon, pomme  
purée & honey-roasted carrots 837kcal

### Honey Glazed Pork Medallions

With Morteau sausage, caramelised  
Granny Smith apples, crispy onions, Dijon  
beurre blanc, dauphinoise potatoes and  
French beans 1103kcal

### Sea Bass Fillet <sup>GF</sup>

With roasted spiced squash, squash  
purée, mushrooms a la greque, chestnuts,  
gremolata and winter greens 925kcal

+ £2 Supplement

**Our burgers are  
served in a brioche bun  
with pommes frites 456kcal**

### Le Burger Pierre

7oz prime British beef burger,  
Saint Mont cheese, sautéed  
mushrooms, tomato, red onion  
confiture, Dijon mayonnaise and our  
red wine jus 1152kcal

### Halloumi Burger <sup>V</sup>

Marinated halloumi, roasted peppers,  
houmous, lettuce, tomato and harissa  
mayonnaise 1164kcal

## DESSERT

### Crème Brûlée <sup>GF</sup> <sup>V</sup>

French classic. Vanilla crème  
brûlée freshly made by our  
chefs every day 669kcal

### Vanilla Panna Cotta <sup>GF</sup>

With a mixed berry  
compôte 749kcal

### Sticky Toffee Pudding <sup>V</sup>

With vanilla ice cream 747kcal

### Tarte au Citron <sup>GF</sup> <sup>V</sup>

With raspberry coulis and  
crème Chantilly 526kcal

### Warm Plum and Apple Tart <sup>VE</sup>

With plant based vanilla ice  
cream 340kcal

### Paris-Brest <sup>V</sup> <sup>N</sup>

A classic French choux pastry  
with hazelnut praline, spiced  
apple and raisin compôte,  
candied hazelnuts and a warm  
chocolate sauce 623kcal

### Ice Cream & Sorbet

2 scoops. Please ask for flavours  
from 225kcal/95kcal per scoop

**Finish your meal the traditional way with a cheese board for £5 per person**



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>GF</sup> Suitable for a gluten-free diet. <sup>GF</sup> Dishes can be made with non-gluten containing ingredients. <sup>V</sup> Suitable for vegetarians. <sup>VE</sup> Suitable for vegans. <sup>N</sup> Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

**There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**

# BREAKFAST

£15pp, including room hire

Unlimited tea, coffee and juice plus a selection of pastries

## PASTRIES

Pain aux Raisins 406kcal Croissant 420kcal Pain au Chocolat 414kcal


French bread, Butter and Conserves 376kcal

### Granola, Yoghurt & Berries


Greek yoghurt, granola and  
mixed berry compôte 534kcal

### Fricassée de Champignons

Button, chestnut and oyster  
mushrooms on toasted sourdough  
with fresh tarragon 288kcal  
Add bacon 50kcal

  Vegan option available 254kcal

### Bacon/Sausage Brioche

Toasted brioche bun with your  
choice of unsmoked bacon   
621kcal or sausage 525kcal

Upgrade to full cooked breakfast options for just £5pp



### Traditional Cooked English

Pork and herb sausages, back bacon, grilled  
tomato, field mushroom, baked beans and  
toast with free-range fried, scrambled or  
poached egg 1085kcal

Items on this dish may not be substituted or removed



### Fricassée de Champignons

Button, chestnut and oyster mushrooms  
on toasted sourdough with fresh tarragon  
288kcal Add bacon 50kcal

  Vegan option available 254kcal

### Avocado on Toast

Smashed avocado with lime and  
chilli on toasted sourdough and a soft  
free-range poached egg 561kcal

  Vegan option available 392kcal

### Scrambled Eggs

Scrambled free-range eggs on  
toasted sourdough 476kcal

### Eggs Benedict

Free-range poached eggs, served  
with ham and hollandaise sauce on  
a toasted muffin 578kcal

### Eggs Royale






Free-range poached eggs, served with  
smoked salmon and hollandaise sauce on  
a toasted muffin 594kcal

### Full Veggie

Grilled tomato, avocado, field mushroom,  
spinach, potatoes, baked beans and toast  
with free range fried, scrambled or  
poached egg 927kcal

Items on this dish may not be substituted or removed



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information.  Suitable for a gluten-free diet.  Dishes can be made with non-gluten containing ingredients.  Suitable for vegetarians.  Suitable for vegans.  Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.



# FULL LUNCH

2 course £17.50 per person | 3 Course £22.50 per person

Drinks excluded

---

## ENTREES

---

### Soup Du Jour ☼

Ask for today's choice. Served with sourdough croûte from 188kcal.

Not all soups are vegetarian

### Calamari ☼

Lightly spiced with garlic aioli 358kcal

### Fricassée de Champignons ☼ ●

Button, chestnut and oyster mushrooms on toasted sourdough with fresh tarragon

288kcal Add bacon 50kcal

☼ Vegan option available 254kcal

---

## MAINS

---

### Coq Au Vin

A classic French dish of marinated chicken with red wine, silverskin onions, carrots and bacon with pomme purée 973kcal

### Roast Pork Medallions ☼

With a wholegrain mustard pomme purée, Granny Smith apples, bacon, French beans, honey-roasted carrots and blackberry jus 816kcal

### Fishcake Niçoise

Salmon and smoked cod fishcake with buttered new potatoes, French beans, olives, red peppers, plum tomatoes, gem lettuce, soft poached egg and Dijon beurre blanc 571kcal

### Moroccan Vegetable Tagine ●

Roasted vegetable tagine with chickpeas, apricots, spiced couscous, harissa & mint dressing with clay baked flat bread 603kcal

### Mushroom and Squash Risotto ●

Pearl barley risotto with roasted butternut squash, button, chestnut and oyster mushrooms, spinach, Saint Mont cheese, crispy sage and chestnuts 606kcal

### Salad Maison

Chickory, dressed leaves, tomatoes, candied hazelnuts, sourdough croutons, served with our house dressing.

Choose from Halloumi 572kcal or Chicken 466kcal

---

## DESSERT

---

### Crème Brûlée ☼ ●

French classic. Vanilla crème brûlée freshly made by our chefs every day 669kcal

### Sticky Toffee Pudding ●

With vanilla ice cream 694kcal

### Warm Plum and Apple Tart ☼

With plant based vanilla ice cream 340kcal

9am - 4.30pm - additional breakfast options available



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ☼ Suitable for a gluten-free diet. ● Dishes can be made with non-gluten containing ingredients. ● Suitable for vegetarians. ☼ Suitable for vegans. ● Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.



# WORKING LUNCH MENU

**£25pp includes room hire**

Unlimited tea, filter coffee, juice and water  
3 baguette halves per person, fries and salad

## **Roasted Veg & Houmous**

### **Chicken Club**

Roast chicken, bacon, plum  
tomato and lettuce

### **Ham & Cheese**

Ham, Saint Mont cheese and  
Dijon mustard

## **Tuna & Cucumber**

Tuna mayonnaise and cucumber

### **Smoked Salmon**

Cucumber, lemon & chive  
crème fraîche

### **Cheese & Tomato**

Saint Mont cheese,  
tomatoes and lettuce

---

Add a selection of sweet treats for **£7 per person** (2 each)

---

**Mini victoria sponges, Mini Tarte aux chocolate, Mini Eton Mess**

---

**9am - 4.30pm** Additional breakfast options available



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. © Suitable for a gluten-free diet. © Dishes can be made with non-gluten containing ingredients. ● Suitable for vegetarians. © Suitable for vegans. ● Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

**There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**

# AFTERNOON TEA

**£19.95pp including room hire**  
Served with your choice of hot drinks\*

## SANDWICHES

**Ham and Cheese Mini Croissant**  
**Brie and Plum & Ginger Chutney Mini Croissant**  
**Tuna and Cucumber Finger Sandwich**

## Fruit Scones 🍷

With clotted cream and Strawberry jam

## PATISSERIE

**Victoria Sponge**  
**Chocolate Tarte**  
**Eton Mess**

## SPARKLING AFTERNOON TEA

**£22.95 per person**

With a glass of our elegant Veuve Devienne sparkling wine



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ☺ Suitable for a gluten-free diet. ☺ Dishes can be made with non-gluten containing ingredients. 🍷 Suitable for vegetarians. ☺ Suitable for vegans. 🥜 Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

**There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**







# CANAPES & SMALL PLATES

**£10pp (minimum order applicable)**

6 pieces per person

## **Ham and Cheese Croquettes**

With dijon mustard mayonnaise

## **Fritot de Brie**

Deep-fried Brie with dressed  
lambs leaf with plum & ginger chut-  
ney 483kcal

## **Confit Salmon Belinis**

Confit of poached and smoked  
salmon with crème fraîche, served  
on a crisp sourdough croute

## **Mini Chorizos**

Roasted in honey 482kcal

## **Chicken Liver Belinis**

with plum and ginger chutney on  
a crisp sourdough croute

## **Calamari**

Lightly spiced and served  
with garlic aioli 493kcal

## **Pomme de Terre Epicée** (Ⓢ) (V)

Roasted potatoes with harrissa  
mayo, aioli and chives 796kcal

## **Houmous and Red Pepper Belinis**

On a crisp sourdough croute

---

**Add a selection of sweet treats for £7 (2 per person)**

---

**Mini victoria sponges, Mini Tarte aux Chocolate, Mini Eton Mess**

---



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. Ⓢ Suitable for a gluten-free diet. Ⓢ Dishes can be made with non-gluten containing ingredients. (V) Suitable for vegetarians. Ⓢ Suitable for vegans. ● Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

**There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**

