

PRIVATE DINING



BIRMINGHAM



EST
'94

BISTROT PIERRE 30

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

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 36 guests seated
Terrace 20 guests seated

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 aioli 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 ^{GF}

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

^{VE} Vegan option available 565kcal

Confit Duck Leg ^N ^{GF}

Confit Gressingham duck leg with roasted celeriac purée, winter greens, morello cherry jus, hazelnut crumble and dauphinoise potatoes 909kcal

Mushroom and Squash Risotto ^V

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

Boeuf Bourguignon ^{GF}

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

Honey Glazed Pork Medallions

With Toulouse sausage, caramelised Granny Smith apples, crispy onions, Dijon beurre blanc, dauphinoise potatoes and French beans 1016kcal

Sea Bass Fillet ^{GF}

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 ^V

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

DESSERT

Crème Brûlée ^{GF} ^V

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

Vanilla Panna Cotta ^{GF}

With a mixed berry compôte 749kcal

Sticky Toffee Pudding ^V

With vanilla ice cream 747kcal

Tarte au Citron ^{GF} ^V

With raspberry coulis and crème Chantilly 526kcal

Warm Plum and Apple Tart ^{VE}

With plant based vanilla ice cream 340kcal

Paris-Brest ^V ^N

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. ^{GF} Suitable for a gluten-free diet. ^{GF} Dishes can be made with non-gluten containing ingredients. ^V Suitable for vegetarians. ^{VE} Suitable for vegans. ^N 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 **V** **N**

Greek yoghurt, granola and mixed berry compôte 535kcal

Scrambled Eggs ***** **V**

Scrambled free-range eggs on toasted sourdough 530kcal

Bacon/Sausage Brioche *****

Toasted brioche bun with your choice of unsmoked bacon *****
718kcal or sausage 637kcal

Upgrade to full cooked breakfast options for just £5pp

Traditional Cooked Breakfast *****

Two pork and herb sausages, two slices of back bacon, grilled tomato, field mushroom, baked beans and toast with two free-range fried, scrambled or poached eggs 1239kcal

Avocado on Toast ***** **V**

Smashed and sliced avocado on toasted sourdough with pomegranate seeds, feta cheese, harissa oil, toasted seeds and sweet chilli jam 731kcal

VE Vegan option available 663kcal

French Toast **V** *****

Croissant "French Toast" with mixed berries and crème fraîche 705kcal

Eggs Benedict *****

Free-range poached eggs, served with ham and hollandaise sauce on a toasted muffin 632kcal

Eggs Royale *****

Free-range poached eggs, served with smoked salmon and hollandaise sauce on a toasted muffin 709kcal

Garden Breakfast **V** *****

Grilled tomato, avocado, field mushroom, spinach, potatoes, baked beans and toast with free range fried, scrambled or poached egg 796kcal

VE Vegan option available 685kcal



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FULL LUNCH

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

Menu available as part of meeting package. Drinks excluded

ENTREES

Soup Du Jour [Ⓢ]

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

Not all soups are vegetarian

Calamari ^{GF}

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 Riesling

Marinated chicken cooked in a white wine, mushroom and cream sauce with pomme purée, caramelised baby onions and crispy kale 775kcal

Pork Medallions ^{GF}

Slow cooked pork medallions with hispi cabbage, apple & red wine jus, spiced pear chutney, dauphinoise potatoes and crispy shallot rings 683kcal

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 hazlenuts, sourdough croutons, served with our house dressing.

Choose from Halloumi 572kcal or Chicken 466kcal

DESSERT

Crème Brûlée ^{GF} [Ⓥ]

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



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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

Brie & Caramelised Granny Smith Apple Chutney **v**

Smoked Salmon

Lemon & peppered
crème fraîche

Cheese & Tomato **v**

Saint Mont cheese,
tomatoes and lettuce

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

Mini victoria sponges, Chocolate Fudge Cake, Mini Eton Mess

9am - 4.30pm Additional breakfast options available



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AFTERNOON TEA

£21.95pp (minimum 12 persons) including room hire

Served with your choice of hot drinks*

SANDWICHES

Coronation Chicken * 208kcal

Brie & Caramelised Granny Smith
Apple Chutney Croissant v * 195kcal

Smoked Salmon, Lemon &
Peppered Crème Fraîche * 325kcal

Fruit Scones v *

With clotted cream and Strawberry jam 561kcal

PATISSERIE

Victoria Sponge v 221kcal

Chocolate Fudge Cake v 221kcal

Eton Mess GF v 204kcal

SPARKLING AFTERNOON TEA

£24.95 per person

With a glass of our elegant Veuve Devienne sparkling wine



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