

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](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 £36.95

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

**Bread, Chorizo  
& Olives**

£4 per person

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

3 each £9 per person

**Fizz on Arrival**

£7.25 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** \*

Sourdough croûtes and caramelised red  
onion chutney 512kcal

### **Calamari** <sup>GF</sup>

Lightly spiced with garlic aioli 418kcal

### **Fritôt de Brie** <sup>V</sup>

Deep-fried Brie, lambs leaf and caramelised  
plum and ginger chutney 450kcal

### **Houmous** <sup>VE</sup> \*

Crispy chickpeas, pomegranate seeds,  
dukkah and harissa with clay baked flat  
bread 646kcal

### **Mushroom Sourdough** \* <sup>V</sup>

Sautéed shiitake mushrooms in a light  
creamy mushroom and truffle sauce  
on toasted sourdough with fresh  
tarragon 350kcal

### **Gambas** \*

King prawns sautéed in lemon, garlic  
and chilli butter on toasted rustic  
sourdough 814kcal



---

## MAINS

---

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

Our steaks come with dressed lambs leaf, homemade garlic and parsley butter and your choice of pommes frites or salade verte

Black Angus 28 day aged beef.  
Rich in flavour, firm in texture, best cooked medium 1308kcal

Supplement 7oz Fillet 1114kcal + £8

### Moroccan Sweet Potato & Red Pepper Tagine <sup>VE</sup>

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread 725kcal

### Chicken Printanier <sup>GF</sup>

Pan-fried chicken breast with pomme purée, asparagus, peas, and a mushroom & truffle cream sauce 778kcal

### Maple Roasted Butternut Squash <sup>\* V</sup>

Feta cheese, mixed grains, roasted chickpeas, pomegranate seeds, gremolata, coriander yoghurt and houmous 1180kcal

<sup>VE</sup> Vegan option available

### King Prawn Linguine

Linguine with sautéed king prawns in lemon, garlic and chilli butter 993kcal

### Boeuf Bourguignon <sup>\*</sup>

Slow-cooked beef in Malbec wine, carrots, shallots & bacon, served with parsley pomme purée, crispy kale and a pastry crouton 761kcal

### Honey Glazed Pork Medallions

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

### Salad Maison <sup>VE</sup>

Chicory, cherry tomatoes, cucumber, olives and red onion with a tomato and sherry vinaigrette 269kcal

ADD Grilled Chicken Breast <sup>GF</sup> 299kcal  
or Marinated Halloumi <sup>GF V</sup> 466kcal

### Bistrot Burger

7oz prime British beef burger, brioche bun, Emmental cheese, lettuce, tomato, pickle, Dijon mayonnaise and pomme frites 1333kcal

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

Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1632kcal

---

## DESSERT

---

### Crème Brûlée <sup>GF V</sup>

French classic. Vanilla crème brûlée freshly made by our chefs every day 805kcal

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

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream 501kcal

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

Raspberry coulis and crème Chantilly 483kcal

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

With seasonal fruits 753kcal

### Ice Cream & Sorbet <sup>\* V</sup>

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

<sup>VE</sup> Vegan option available

### Grande Profiterole <sup>V N</sup>

Filled with morello cherry compôte, vanilla crème Chantilly, toasted almonds and a warm chocolate sauce 459kcal

### Apple and Rhubarb Tart <sup>VE N</sup>

Plant based vanilla ice cream and a granola crumble topping 291kcal

---

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>Ⓞ</sup> Dishes can be made with non-gluten containing ingredients. <sup>V</sup> Suitable for vegetarians. <sup>Ⓢ</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 **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



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

Menu available as part of meeting package. Drinks excluded

## ENTREES

### Soup Du Jour <sup>Ⓢ</sup>

Ask for today's choice.  
Served with sourdough croûte  
from 188kcal  
Not all soups are vegetarian

### Mushroom Sourdough <sup>Ⓢ</sup> <sup>Ⓥ</sup>

Sautéed shiitake mushrooms in a  
light creamy mushroom and truffle  
sauce on toasted sourdough with  
fresh tarragon 350kcal

### Calamari <sup>Ⓢ</sup>

Lightly spiced with  
garlic aioli 418kcal

## MAINS

### Chicken Escalope

Panko breadcrumb chicken escalope  
with garlic butter, pomme purée, peas and  
broad beans 880kcal

### Pork Medallions <sup>Ⓢ</sup>

Summer greens, dauphinoise potatoes  
and red wine jus 686kcal

### Fishcake Niçoise

Salmon and smoked cod fishcake with  
buttered new potatoes, French beans,  
olives, red peppers, plum tomatoes, gem  
lettuce, soft poached egg and sherry and  
tomato vinaigrette 508kcal

### Moroccan Sweet Potato & Red Pepper Tagine <sup>Ⓢ</sup>

Roasted butternut squash, chickpeas,  
couscous, coriander yoghurt and clay baked  
flat bread 725kcal

### Tomato Feta Linguine <sup>Ⓥ</sup>

Black olives, red onions, spinach, oven  
roasted tomato sauce and feta 1010kcal

### Salad Maison <sup>Ⓢ</sup>

Chicory, cherry tomatoes, cucumber,  
olives and red onion with a tomato and sherry  
vinaigrette 269kcal

ADD Grilled Chicken Breast <sup>Ⓢ</sup> 299kcal  
or Marinated Halloumi <sup>Ⓢ</sup> <sup>Ⓥ</sup> 466kcal

## DESSERT

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

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

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

A traditional light  
madeleine sponge served  
with toffee sauce and vanilla  
ice cream 501kcal

### Apple and Rhubarb Tart <sup>Ⓢ</sup> <sup>Ⓥ</sup> <sup>Ⓝ</sup>

Vanilla ice cream and a granola  
crumble topping 291kcal



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>Ⓢ</sup> Suitable for a gluten-free diet. <sup>Ⓥ</sup> Dishes can be made with non-gluten containing ingredients. <sup>Ⓢ</sup> Suitable for vegetarians. <sup>Ⓝ</sup> Suitable for vegans. <sup>Ⓝ</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.



# 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  
Red Onion Chutney** ♻️

**Smoked Salmon**

Lemon & peppered  
crème fraîche

**Cheese & Tomato** ♻️

Saint Mont cheese,  
tomatoes and lettuce

---

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

**Mini Victoria Sponge** ♻️ **Chocolate Fudge Cake** ♻️ **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. ♻️ 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

£22.95pp (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

£25.95 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.

