






2 FOR 1 COCKTAILS

Available all day on Tuesdays.
Select any two cocktails from our cocktails
list and only pay for one.

LEAVE US A REVIEW



-  Bistro Pierre
-  Bistropierreliverpool
-  Bistropierreliverpool.co.uk

Follow us on our social media for more information.
Email info@bistropierreliverpool.co.uk
or call 151 227 2577 for large reservations.



WEDNESDAY WINE & DINE £24.5

Two-course menu from our A la Carte Menu
with half a bottle of wine.

Upgrade to a full bottle per person for £5!

*Supplement charge on certain desserts

Supplements:

Steak Frites £3.5 - Croup D'Agneau £4.5

Magret de Canard £2.5 - Boeuf Bourguignon £1.5

Coquilles Saint-Jacques £3.5



Restaurant Français
Bistro Pierre
L i v e r p o o l

Tel: 0151 227 2577

14 Button St, Liverpool L2 6PS



A LA CARTE MENU

PETITS PLATS

CAMEMBERT AU FOUR	6	OLIVES MARINÉS	4
PAIN À L'AIL	3.5	PLATEAU DE FROMAGES	7
ADD MOZZARELLA	1.5		

ENTRÉES

SOUPE À L'OIGNON (GF) Traditional french onion soup with toasted croute covered in compte cheese.	7.5	COQUILLES SAINT-JACQUES (GF) Pan-fried scallops with pea purée, crispy bacon and black pudding crumb.	12
PÂTÉ DE FOIE DE VOLAILLE (GF) Chicken liver pate with red onion chutney served on toasted croute.	7	CUISSES DE GRENOUILLES (GF) Classic sautéed frogs legs cooked in white wine, garlic and herb butter.	8
MOULES MARINIÈRE (GF) Fresh steamed mussels in a garlic and white wine cream sauce.	7.5	CREVETTES SAUCE COCKTAIL (GF) Marinated king prawns tossed with baby gem lettuce and marie rose sauce.	8.5
BONBONS AU FROMAGE DE CHÈVRE (V) Deep fried goat cheese balls served with a honey and cranberry dressing and almond crumbs.	8	TAPENADE D'OLIVES NOIRES (VE)(GF) Black olive tapenade served with toasted croutes and a balsamic reduction salad.	7

DESSERTS

Please refer to our black board for the desserts option.



VEGETABLES INCLUDED

(DF) DAIRY FREE - (GF) GLUTEN FREE - (VE) VEGAN - (V) VEGETARIAN

*Please, inform us of any food allergies or special dietary requirements as not all the ingredients can be listed.
Detailed allergen information is available on request.
** 10% service charge will be added to the bill for groups of 6 people and over.

PLATS DE RÉSISTANCE

CORDON BLEU Crispy breaded chicken fillet stuffed with smoked ham and emmental cheese served on wilted spinach and wholegrain- honey mustard cremé sauce.	19	MAGRET DE CANARD (GF)(DF) Pan-fried duck breast with tenderstem broccoli, pan fried potato and a red wine jus.	22
BOUILLABAISSSE (GF)(DF) Traditional fish stew with mussels, salmon and haddock in a pernod, garlic butter and tomato broth served with slices of french baguette.	18	MOULES MARINIÈRE (GF) Mussels steamed in pernod and white wine, finished off with a garlic cream sauce and served with slices of french baguette.	16
BŒUF BOURGUIGNON (GF) Classic beef stew with bacon, carrots, mushrooms and silverskin onions, in a rich red wine burgundy sauce served with a 'pomme purée'.	19.5	CROUPE D'AGNEAU (GF)(DF) Pan-roasted lamb rump cooked medium or well done sliced and served on top of garlic crushed new potatoes and a mint salsa verdi.	25.5
POITRINE DE PORC (GF)(DF) Slow roasted pork belly served with mash potato and wholegrain honey creme sauce.	17	BRANDADE DE MORUE Cod and potato cheese gratin baked and topped with panko breadcrumb served with slices of french baguette.	18.5
STEAK FRITES (GF)(DF) Chargrilled 8oz steak, roast cherry tomatoes and a portion of fries served with a sauce of your choice.	24.5	RATATOUILLE (GF)(VE)(DF) In a rich tomato sauce and served with basmati rice.	17.5
LOUP DE MER (GF) Pan-fried seabass fillets with asparagus accompanied with a classic hollandaise sauce.	18		

ACCOMPAGNEMENTS & SAUCES

Gratin dauphinois	1.5	LE POULET Homemade breaded chicken nuggets served with fries and petit salad.	8.95
Purée de Pomme de Terre/ Purée de Patate Douce	4		
Pomme de Terre Sautées	3.5	LE POISSON Homemade breaded fresh fish goujons served with fries and petit salad.	8.95
Petite Salade	4		
Frites	3		
Side salad	3	LE PETIT BOURGUIGNON A classic smaller portion of our beef stew served with mash potato.	8.95
Extra Sauce (Peppercorn, Red Jus, Blue Cheese, Bearnaise)	2.5		