

# LE PICHET

bar le jour  café la nuit

## Le Casse-Crouûte

Available all day

<b>Pain et beurre</b>	<b>\$4.00</b>
<i>Half baguette, butter, confiture</i>	
<b>Amandes à l'espagnole</b>	<b>\$5.75</b>
<i>Almonds sautéed in olive oil with coarse sea salt</i>	
<b>Olives marinées</b>	<b>\$5.75</b>
<i>A selection marinated with pastis and orange</i>	
<b>Yaourt fabrication maison au miel et noix</b>	<b>\$6.75</b>
<i>House-made yogurt with honey and walnuts</i>	
<b>Salade verte</b>	<b>\$7.75</b>
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
<b>Salade à la frisée, aux carottes et courges rôties et à l'orange sanguine</b>	<b>\$11.00</b>
<i>Curly endive with roasted heirloom carrots and Delicata squash, blood orange, pumpkin seeds and egg yolk-Parmesan dressing</i>	
<b>Salade aux deux choux, confit d'oie et sa vinaigrette tiède aux échalotes</b>	<b>\$14.00</b>
<i>Savoy and Napa cabbages tossed with goose confit, poached quince and a warm vinaigrette with shallots, garlic and thyme</i>	
<b>Demi-douzaine d'huîtres à la bordelaise</b>	<b>\$17.00</b>
<i>Six local oysters served raw on the half shell with sauce mignonette, lemon and grilled chipolata sausage†</i>	
<b>Œufs plats, jambon et fromage</b>	<b>\$9.00</b>
<i>Two eggs broiled with ham and gruyère†</i>	

## La Charcuterie

<b>Saucissons séchés à l'huile</b>	<b>\$6.75</b>
<i>Air dried country sausage marinated with olive oil and chilies</i>	
<b>Gâteau au foie de volaille</b>	<b>\$9.00</b>
<i>Smooth chicken liver terrine</i>	
<b>Pâté albigeois</b>	<b>\$9.00</b>
<i>Country style pork pâté with honey and walnuts</i>	
<b>Les tartines</b>	<b>\$9.50</b>
<i>Open-faced sandwich on country bread with mustard, cornichons and your choice from the charcuterie board or with warm chèvre, butter and cornichons</i>	
<b>Assiette de charcuterie</b>	<b>\$15.50 grande / \$8.75 petite</b>
<i>Mixed cold cut plate; make your choices from today's charcuterie board, or let us assemble a selection</i>	
<b>Terrine aux joues de bœuf, rémoulade au cèleri et aux raisins de Corinthe</b>	<b>\$12.00</b>
<i>Red wine-beef cheek terrine with pickled onions, on a salad of celery root, fennel, parsley, black currants and sauce remoulade</i>	

## Les Fromages

<b>Assiette de fromages</b>	<b>\$15.50 / \$5.50 per ounce</b>
<i>A selection from the cheese board or by the ounce</i>	

## Les Desserts

<b>Sélection du jour</b>	<b>\$7.75</b>
<i>Ask your server for today's selections</i>	

**A service charge of 20% will be added to your bill, 100% of which goes to our service & kitchen staffs  
If you feel your service experience does not warrant this charge, please ask to have it removed**

†Washington's Health Department warns that raw or undercooked foods may increase your risk of food borne illness.  
Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

**Le Pichet is open 8:00 am to midnight everyday**