

# 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>\$8.00</b>
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
<b>Magret de canard fumé et sa salade à la frisée et aux lentilles vertes</b>	<b>\$15.00</b>
<i>House-smoked duck breast on a salad of French lentils, frisée lettuce, golden raisins, Delicata squash and Dijon vinaigrette</i>	
<b>Salade tiède aux pommes de terre et aux betteraves</b>	<b>\$12.00</b>
<i>Warm baby potatoes, roasted red beets tossed with apple, dandelion greens, Cantal cheese, pecans and cider vinaigrette</i>	
<b>Œufs plats, jambon et fromage</b>	<b>\$9.50</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</i>	
<i>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 de tête de porc et sa salade aux poires asiatiques</b>	<b>\$13.00</b>
<i>Pork's head-white wine terrine with mustard and a salad of pear-apples, parsley, red onions, pickled mustard seeds and hazelnuts</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  
 15.9% is paid directly as commissions and 4.1% is retained for wage increases  
 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.