

LE PICHET

bar le jour  café la nuit

Le Déjeuner

Served from 11:30 am to 5:30 pm

Le Casse-Croûte

Olives marinées	\$5.75
<i>A selection marinated with pastis and orange</i>	
Amandes à l'espagnole	\$5.75
<i>Almonds sautéed in olive oil with coarse sea salt</i>	
Sandwich en baguette	\$9.50
<i>Your choice of Paris ham, jambon cru, pâté, chicken liver terrine, gruyère or your choice from the cheese board</i>	

Les Salades

Salade verte	\$7.75
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
Salade aux légumes d'été, mayonnaise au basilic et l'aneth	\$12.00
<i>Summer beans, cherry tomatoes, sweet peppers and basil leaves served with dill-basil mayonnaise and marinated anchovy filets</i>	
Salade à la frisée, à la roquette et aux figues	\$11.00
<i>Frisée lettuce, arugula, almonds and black Mission figs tossed with roasted garlic vinaigrette and topped with shaved parmesan</i>	
Ventrèche de bœuf grillée et sa salade aux tomates fraîches et séchées	\$13.00
<i>Crispy salt-brined beef belly, salad of heirloom and oven dried tomatoes, red onion, tarragon, house red wine vinegar and garlic chips</i>	

La Charcuterie

Saucissons séchés à l'huile	\$6.75
<i>Air dried country sausage marinated with olive oil and chilies</i>	
Gâteau au foie de volaille	\$9.00
<i>Smooth chicken liver terrine</i>	
Pâté albigeois	\$9.00
<i>Country style pork pâté with honey and walnuts</i>	
Les tartines	\$9.50
<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>	
Assiette de charcuterie	\$15.50 grande / \$8.75 petite
<i>Mixed cold cut plate; make your choices from today's charcuterie board, or let us assemble a selection</i>	
Cœur de porc fumé sur feuille de salade et sauce gribiche	\$12.00
<i>Black pepper smoked pork heart, thinly sliced, with butter lettuce, radish and rustic caper-cornichons-chopped egg-herb mayonnaise</i>	

Nos Plats

Œufs plats, jambon et fromage	\$9.00
<i>Two eggs broiled with ham and gruyère†</i>	
Soupe aux maïs et aux courgettes, garnie à la menthe et aux pignons	\$12.00
<i>Purée soup made with corn, summer squashes, chicken stock and milk, garnish of roasted corn, pine nuts, mint and olive oil</i>	
Tripes croustillantes et son ragoût à la scarole et aux artichauts	\$14.00
<i>Beef tripe slow simmered then crispy semolina fried, on a ragout of artichokes, shallots, escarole, white wine, capers and chili flake</i>	

Les Fromages

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