

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	\$8.00
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
Magret de canard fumé de salade à la frisée et aux lentilles vertes	\$15.00
<i>House-smoked duck breast on a salad of French lentils, frisée lettuce, macerated golden raisins, Delicata squash and Dijon</i>	
Salade tiède aux pommes de terre et aux betteraves	\$12.00
<i>Warm baby potatoes, roasted red beets tossed with apple, dandelion greens, Cantal cheese, pecans and cider vinaigrette</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>	
Terrine de tête de porc et sa salade aux poires asiatiques	\$13.00
<i>Pork's head-white wine terrine with mustard and a salad of pear-apples, parsley, red onions, pickled mustard seeds and hazelnuts</i>	

Nos Plats

Œufs plats, jambon et fromage	\$9.50
<i>Two eggs broiled with ham and gruyère†</i>	
Soupe au céleri rave, aux pommes et au cidre, et confit de champignons	\$14.00
<i>Creamy puréed soup of celery, celery root, apples and cider, garnished with fall mushroom conserve with sage and sherry</i>	
Gratin au chou-fleur, aux blettes et aux châtaignes, et son œuf mollet	\$21.00
<i>Creamy baked gratin of cauliflower, chard, chestnuts and Comté cheese, topped with a soft cooked farm egg</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
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.