

# LE PICHET

bar le jour  café la nuit

## Le Déjeuner

Served from 11:30 am to 5:30 pm

### Le Casse-Croûte

<b>Olives marinées</b>	\$5.75
<i>A selection marinated with pastis and orange</i>	
<b>Amandes à l'espagnole</b>	\$5.75
<i>Almonds sautéed in olive oil with coarse sea salt</i>	
<b>Sandwich en baguette</b>	\$9.50
<i>Your choice of Paris ham, jambon cru, pâté, chicken liver terrine, gruyère or your choice from the cheese board</i>	
<b>Demi-douzaine d'huîtres à la bordelaise</b>	\$17.00
<i>Six local oysters served raw on the half shell with sauce mignonette, lemon and grilled chipolata sausage†</i>	

### Les Salades

<b>Salade verte</b>	\$7.75
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
<b>Salade aux légumes d'hiver et aux pamplemousses</b>	\$11.00
<i>Cold salad of roasted beets, Brussels sprouts, radicchio, grapefruit, yogurt-grapefruit-mustard seed vinaigrette and sheep's cheese</i>	
<b>Salade à l'épaule de porc salée et aux pommes de terre croustillantes</b>	\$13.00
<i>Frisée lettuce and spinach tossed with crispy corned pork shoulder, shoestring potatoes, red onion and a Dijon-Banyuls vinaigrette</i>	

### La Charcuterie

<b>Saucissons séchés à l'huile</b>	\$6.75
<i>Air dried country sausage marinated with olive oil and chilies</i>	
<b>Gâteau au foie de volaille</b>	\$9.00
<i>Smooth chicken liver terrine</i>	
<b>Pâté albigeois</b>	\$9.00
<i>Country style pork pâté with honey and walnuts</i>	
<b>Les tartines</b>	\$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>	
<b>Assiette de charcuterie</b>	\$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>	
<b>Terrine aux ris de veau et sa salade au cresson et aux trompettes de la mort</b>	\$15.00
<i>Terrine of veal sweetbreads, pork, veal and smoked country ham, watercress, hard cooked egg and black trumpet mushrooms</i>	

### Nos Plats

<b>Œufs plats, jambon et fromage</b>	\$9.00
<i>Two eggs broiled with ham and gruyère†</i>	
<b>Gratin lyonnais</b>	\$14.50
<i>Lyon-style caramelized onion soup made with chicken stock, sherry and thyme, with crouton and gruyère cheese</i>	
<b>Raclette savoyarde ou végétarienne</b>	\$23.00
<i>Broiled mountain cheese with yellow potatoes and <u>your choice</u> of traditional cold cuts and pickles <u>or</u> apples, pears and walnuts</i>	

### Les Fromages

<b>Assiette de fromages</b>	\$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**