

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 à la scarole, aux betteraves et au fromage de chèvre	\$12.50
<i>Salad of escarole, roasted and pickled beets, Bermuda onions, pistachios, chevre vinaigrette and shaved goat's milk cheese</i>	
Salade frisée-lardons-œufs à notre façon	\$14.50
<i>Curly endive, dandelion greens, candied kumquat, warm vinaigrette with cured lamb belly lardons, topped with a soft boiled egg</i>	
Salade au pain grillé et aux asperges rôties au beurre d'anchois	\$14.00
<i>Washington asparagus warmed with anchovy butter and tossed with toasted baguette, tarragon, spring onions and radish</i>	
Moules fumées et pois gourmands en salade à la mayonnaise safranée	\$14.00
<i>House-smoked mussels, cold with peas, new potatoes, chervil, Walla Walla onions, saffron mayonnaise and crisp Bayonne ham</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 aux foies de porc, salade tièdes aux pommes de terre aux herbes	\$12.50
<i>Pork liver terrine served with warm potatoes tossed with shallots, fines herbes, chopped cornichons and mustard vinaigrette</i>	

Nos Plats

Œufs plats, jambon et fromage	\$9.00
<i>Two eggs broiled with ham and gruyère†</i>	
Soupe aux laitues	\$12.00
<i>Spring lettuces puréed with fennel, shallots, and chicken broth, served with candied lemon crème fraîche and crispy potatoes</i>	
Millas gascons au confit de porc, salade de cresson et oignons verts	\$22.75
<i>Pan roasted cornmeal porridge cake with ground pork and pork confit, with grilled mushroom velouté and watercress-spring onion salad</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