

LE PICHET

bar le jour  café la nuit

Le Déjeuner

Served from 11:30 am to 5:30 pm

Le Casse-Croûte

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| 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> | |
| Demi-douzaine d'huîtres à la bordelaise | \$17.00 |
| <i>Six local oysters served raw on the half shell with sauce mignonette, lemon and grilled chipolata sausage†</i> | |

Les Salades

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| Salade verte | \$7.75 |
| <i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i> | |
| Salade à la frisée, aux carottes et courges rôties et à l'orange sanguine | \$11.00 |
| <i>Curley endive with roasted heirloom carrots and Delicata squash, blood orange, pumpkin seeds and egg yolk-Parmesan dressing</i> | |
| Salade aux deux choux, confit d'oie et sa vinaigrette tiède aux échalotes | \$14.00 |
| <i>Savoy and Napa cabbages tossed with goose confit, poached quince and a warm vinaigrette with shallots, garlic and thyme</i> | |

La Charcuterie

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| 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 joues de bœuf, rémoulade au cèleri et aux raisins de Corinthe | \$12.00 |
| <i>Red wine-beef cheek terrine with pickled onions, on a salad of celery root, fennel, parsley, black currants and sauce remoulade</i> | |

Nos Plats

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| Œufs plats, jambon et fromage | \$9.00 |
| <i>Two eggs broiled with ham and gruyère†</i> | |
| Gratin lyonnais | \$14.50 |
| <i>Lyon-style caramelized onion soup made with chicken stock, sherry and thyme, with crouton and gruyère cheese</i> | |
| Tête de porc roulée, salade aux endives rouges et au poires asiatique | \$14.00 |
| <i>Crispy rolled pork head beignet served on a salad of pear-apples, red endive, candied pecans and Dijon mustard vinaigrette</i> | |

Les Fromages

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| 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