

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

### Les Salades

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| <b>Salade verte</b>  | <b>\$8.00</b>  |
| <i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>  |                |
| <b>Truite saumonée, fumée maison, et sa salade aux deux choux</b>  | <b>\$15.00</b> |
| <i>Smoked wild steelhead on raw Brussels sprout leaves, red cabbage, golden beets, dill, pickled red onions and yogurt vinaigrette</i> |                |
| <b>Salade au chou kale, au chou-rave et au pamplemousse</b>  | <b>\$12.00</b> |
| <i>Lacinato kale, kohlrabi, pink grapefruit, creamy grapefruit dressing, Espelette pumpkin seeds and shaved sheep's milk cheese</i>    |                |

### La Charcuterie

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| <b>Saucissons séchés à l'huile</b>   | <b>\$6.75</b>                        |
| <i>Air dried country sausage marinated with olive oil and chilies</i>  |                                      |
| <b>Gâteau au foie de volaille</b>  | <b>\$9.00</b>                        |
| <i>Smooth chicken liver terrine</i>  |                                      |
| <b>Pâté albigeois</b>  | <b>\$9.00</b>                        |
| <i>Country style pork pâté with honey and walnuts</i>  |                                      |
| <b>Les tartines</b>  | <b>\$9.50</b>                        |
| <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>   | <b>\$15.50 grande/ \$8.75 petite</b> |
| <i>Mixed cold cut plate; make your choices from today's charcuterie board, or let us assemble a selection</i>  |                                      |
| <b>Boulettes de bœuf salé aux pommes de terre, et ses poires pochées aux épices</b>  | <b>\$13.00</b>                       |
| <i>Crispy meatballs with salted beef brisket, red potato, cabbage and cornichons, served with spiced wine pears and Dijon mustard</i>                      |                                      |

### Nos Plats

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| <b>Œufs plats, jambon et fromage</b>  | <b>\$9.50</b>  |
| <i>Two eggs broiled with ham and gruyère†</i>   |                |
| <b>Gratin lyonnais</b>  | <b>\$14.00</b> |
| <i>Lyon-style caramelized onion soup made with chicken stock, sherry and thyme, with crouton and broiled gruyère cheese</i>                         |                |
| <b>Demi-douzaine d'huîtres à la bordelaise</b>  | <b>\$17.00</b> |
| <i>Six local oysters served raw on the half shell with sauce mignonette, lemon and grilled chipolata sausage†</i>                                   |                |
| <b>Raclette savoyarde ou végétarienne</b>   | <b>\$23.00</b> |
| <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

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|--|----------------------------------|
| <b>Assiette de fromages</b>                              | <b>\$15.50/ \$5.50 per ounce</b> |
| <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.