

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>	
Salade de boulgour aux herbes et à la roquette, crevettes confites à l'huile	\$14.00
<i>Olive oil poached wild Gulf shrimp served on a salad of bulger, soft herbs, arugula, red onions, and marinated sweet peppers</i>	
Salade de tomates de nos régions, caviar d'aubergines grillées	\$12.00
<i>Heirloom tomatoes, cucumber, red onion, lovage leaves, country bread croutons and red wine vinaigrette, with smoky eggplant purée</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 sardines et betteraves et sa crème fraîche à l'aneth	\$12.00
<i>Sardine-roasted beet terrine, served with lemon-dill crème fraîche and grilled country bread</i>	

Nos Plats

Œufs plats, jambon et fromage	\$9.50
<i>Two eggs broiled with ham and gruyère†</i>	
Soupe aux courgettes, aux patates douces et au curcuma	\$14.00
<i>Purée soup of summer squashes, sweet potatoes and turmeric, garnished with tarragon-pine nut pistou butter</i>	
Fallafels, sa salade à la pastèque et notre harissa maison	\$18.00
<i>Crispy chickpea falafels served on a salad of watermelon, mint, feta and Kalamata olives, with lime vinaigrette and house made harissa</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