

# 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>	<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

<b>Salade verte</b>	<b>\$7.75</b>
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
<b>Salade à la frisée, à la roquette et aux figues</b>	<b>\$11.00</b>
<i>Frisée lettuce, arugula, almonds and black Mission figs tossed with roasted garlic vinaigrette and topped with shaved parmesan</i>	
<b>Tripes croustillantes et son ragoût à la scarole et aux artichauts</b>	<b>\$14.00</b>
<i>Beef tripe slow simmered then crispy semolina fried, on a ragout of artichokes, shallots, escarole, white wine, capers and chili flake</i>	
<b>Salade au pain grillé et aux asperges rôties au beurre d'anchois</b>	<b>\$14.00</b>
<i>Washington asparagus warmed with anchovy butter and tossed with toasted baguette, tarragon, spring onions and radish</i>	
<b>Moules fumées et pois gourmands en salade à la mayonnaise safranée</b>	<b>\$14.00</b>
<i>House-smoked mussels, cold with peas, new potatoes, chervil, Walla Walla onions, saffron mayonnaise and crisp Bayonne ham</i>	

### La Charcuterie

<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>Cœur de porc fumé sur feuille de salade et sauce gribiche</b>	<b>\$12.00</b>
<i>Black pepper smoked pork heart, thinly sliced, with butter lettuce, radish and rustic caper-cornichons-chopped egg-herb mayonnaise</i>	

### Nos Plats

<b>Œufs plats, jambon et fromage</b>	<b>\$9.00</b>
<i>Two eggs broiled with ham and gruyère†</i>	
<b>Soupe aux laitues</b>	<b>\$12.00</b>
<i>Spring lettuces puréed with fennel, shallots, and chicken broth, served with candied lemon crème fraîche and crispy potatoes</i>	
<b>Côtes de porc rôties, salade aux feuilles de chênes rouges et haricots blancs</b>	<b>\$23.00</b>
<i>Slow roasted pork ribs served on a cold salad of red oak leaf lettuce, corona beans, shaved fennel and Bing cherries, with roasted fennel purée</i>	

### Les Fromages

<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  
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**