

LE PICHET

bar le jour  café la nuit

Le Diner

Served from 5:30 to 10:00 pm

Les Entrées

Salade verte	\$7.75
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
Salade aux légumes d'été, mayonnaise au basilic et à l'aneth	\$12.00
<i>Summer beans, cherry tomatoes, sweet peppers and basil leaves served with dill-basil mayonnaise and marinated anchovy filets</i>	
Salade à la frisée, à la roquette et aux figes	\$11.00
<i>Frisée lettuce, arugula, almonds and black Mission figs tossed with roasted garlic vinaigrette and topped with shaved parmesan</i>	
Tripes croustillantes et son ragoût à la scarole et aux artichauts	\$14.00
<i>Beef tripe slow simmered then crispy semolina fried, on a ragout of artichokes, shallots, escarole, white wine, capers and chili flake</i>	
Ventrèche de bœuf grillée et sa salade aux tomates fraîches et séchées	\$13.00
<i>Crispy salt-brined beef belly, salad of heirloom and oven dried tomatoes, red onion, tarragon, house red wine vinegar and garlic chips</i>	
Soupe aux maïs et à la courgette, garnie à la menthe et aux pignons	\$12.00
<i>Purée soup made with corn, summer squashes, chicken stock and milk, garnish of roasted corn, pine nuts, mint and olive oil</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>	
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>	
Cœur de porc fumé sur feuille de salade et sauce gribiche	\$12.00
<i>Black pepper smoked pork heart, thinly sliced, with butter lettuce, radish and rustic caper-cornichons-chopped egg-herb mayonnaise</i>	

Spécialités de la Maison

Beignets aux légumes, à la feta et à la farine de pois chiches	\$22.00
<i>Crispy vegetable-feta-chickpea flour fritters, Romanesco-cider purée, fall greens and pears sautéed with garlic</i>	
Marmitako basquais au thon blanc	\$23.00
<i>Grilled Northwest albacore tuna, Basque-style stew of peppers, onions, potatoes, piment d'Espelette, fines herbes and grilled lemon</i>	
Saumon rôti, ragoût aux lentilles vertes, salade aux courgettes et chou-rave	\$23.00
<i>Roasted WA salmon filet, green lentil ragout, salad of kohlrabies, new crop tart apples, summer squash and curried yogurt dressing</i>	
Joues de porc braisées et ses spätzels alsaciens	\$23.00
<i>Crispy braised pork cheeks, served on spätzels tossed with butter, mustard greens and the braising sauce finished with grain mustard</i>	
Bavette grillée, sauce aux poivre vert et pommes frites	\$25.00
<i>Grilled grass-fed beef skirt steak, with red wine-cognac-green peppercorn sauce and pommes frites †</i>	
Poulet rôti à votre commande, ragoût aux champignons homards et aux noix	\$45.00/2 pers.
<i>Washington natural free-range chicken roasted to order; creamy lobster mushroom-shallot ragout and toasted walnuts <u>Allow 1 hour</u></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