



Notre Charcuterie Maison

*Pâté albigeois	<i>"Country-style pork pâté"</i>
*Gâteau au foie de volaille	<i>"Smooth chicken liver terrine"</i>
*Saucisse au jambon	<i>"Large sausage of smoked ham, pork forcemeat and herbs"</i>
*Saucisse lyonnais	<i>"Lyon-style sausage with pork and pistachios"</i>
*Rillettes de porc	<i>"Slow cooked pork, mixed with spices and its own fat"</i>
*Langue de bœuf	<i>"Beef tongue, spice brined, simmered in stock and pressed"</i>
*Boudin noir	<i>"Blood sausage made with pork, cream, eggs and nutmeg"</i>

La Charcuterie Artisanale

*Saucisse séchés à l'huile	<i>"Bavarian Meats air dried country sausage marinated in house with garlic and chilies"</i>
*Jambon cru Serrano	<i>"Air cured ham from the Spanish Pyrenees"</i>
*Jambon de Paris	<i>"Paris-style boiled ham"</i>
*Columbus Crespone	<i>"Natural casing air dried pork sausage from San Francisco"</i>
*Zoe's Meats salami	<i>"Air dried pork salami made in Seattle"</i>

*Grand Assiette	\$12.00
<i>"Full sized plate with up to 5 items of your choice, or the Chef's selection of 8 different items, served with cornichons"</i>	
*Petite Assiette	\$7.00
<i>"Half sized plate with up to 3 items of your choice, served with cornichons"</i>	
*Les tartines	\$6.50
<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>	

†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