

LE PICHET

bar le jour  café la nuit

Le Déjeuner

Served from 11:30 am to 5:30 pm

Le Casse Croûte	*Olives marinées <i>"A selection marinated with pastis, orange and garlic"</i>	\$4.00
	*Amandes à l'espagnole <i>"Almonds sautéed in olive oil with coarse sea salt"</i>	\$4.00
	*Sandwich en baguette <i>"Your choice of Paris ham, jambon cru, pâté, chicken liver terrine, gruyère or your choice from the cheese board"</i>	\$6.50
Les Salades	*Salade verte <i>"Green salad with mustard and hazelnut vinaigrette"</i>	\$5.00
	*Falafel sur salade de pastèque, concombres et yaourt <i>"Crisp chickpea fritters on a salad watermelon, cucumbers, candied lime and cumin yogurt" †</i>	\$8.00
	*Rillettes de poisson sur tartine et salade aux endives et petits pois <i>"Herbed whitefish rillettes tartines on a salad of spring peas, red and white endives, and candied lemon" †</i>	\$7.00
	*Fromage de chèvre sur salade aux pissenlits, aux cerises et au lard <i>"Quillasasut goat cheese on a salad of fresh cherries, dandelion greens and curly endive in red wine bacon vinaigrette"</i>	\$9.00
La Charcuterie	*Saumon fumé maison et sa vinaigrette aux olives et à l'orange <i>"House smoked salmon, served with an olive and orange vinaigrette and cracked black pepper"</i>	\$10.00
	*Boudin noir maison et salade tiède aux pommes de terre <i>"House made blood sausage, sautéed fingerling potatoes, garlic, spinach and sweet grain mustard vinaigrette"</i>	\$9.00
	*Saucissons séchés à l'huile <i>"Air dried country sausage marinated with garlic and chilies"</i>	\$6.00
	*Gâteau aux foies de volailles <i>"Smooth chicken liver terrine"</i>	\$6.00
	*Pâté albigeois <i>"Country style pork pâté with honey and walnuts"</i>	\$6.00
	*Les tartines <i>"Open faced sandwich on country bread with mustard, cornichons and your choice from the charcuterie board"</i>	\$6.50
	*Assiette de charcuterie <i>"A selection of cured and preserved meats"</i>	\$12.00 grande/ \$7.00 petite
Nos Plats	*Œufs plats, jambon et fromage <i>"Two eggs broiled with ham and gruyère"</i>	\$8.00
	*Potage de cresson et fromage de chèvre à la menthe <i>"Creamy watercress- potato soup garnished with local goat crottin, pecans and mint"</i>	\$10.00
Les Fromage	*Assiette de fromages <i>"A selection from the cheese board or by the ounce"</i>	\$12.00/ \$4.00 per ounce

†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