

LE PICHET

bar le jour  café la nuit

Le Déjeuner

Served from 11:30 am to 2:00 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
	*Saucissons séchés à l'huile <i>"Air dried country sausage marinated with garlic and chilies"</i>	\$5.00
	*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
	*Sandwich basquaise <i>"Confit of sweet peppers on a baguette with smoked sheep's milk cheese, watercress and apricot mustard"</i>	\$7.00
Les Salades	*Salade verte <i>"Green salad with mustard and hazelnut vinaigrette"</i>	\$5.00
	*Crevettes fumées sur salade de lentilles <i>"House smoked prawns served cold with lentils, cucumber and spring onions"</i>	\$9.00
	*Salade aux pommes de terre marinées, aux pissenlits et aux lardons <i>"Marinated red potatoes tossed with dandelion greens, olives, radish, bacon and red wine vinaigrette"</i>	\$7.00
	*Sardines Espagnoles grillées et sa vinaigrette orange-tomate <i>"Grilled Spanish sardines with fennel, golden raisin and watercress salad and an orange-tomato vinaigrette"</i>	\$9.00
	*Crottin tiède en chemise de jambon et sa salade d'asperges <i>"Warm goat cheese wrapped in smoked ham on asparagus with walnut-tabini vinaigrette"</i>	\$10.00
La Charcuterie	*Gâteau au foie de volaille <i>"Smooth chicken liver terrine"</i>	\$6.00
	*Pâté albigeois <i>"Country style pork pâté with honey and walnuts"</i>	\$6.00
	*Assiette de jambon cru <i>"Air cured country ham"</i>	\$9.00
	*Assiette de charcuterie <i>"A selection of cured and preserved meats"</i>	\$11.00
Nos Plats	*Œufs plats, jambon et fromage <i>"Two eggs broiled with ham and gruyère" †</i>	\$8.00
	*Boudin blanc aux griottes, son œuf mollet et ses betteraves marinées <i>"Sliced chicken-pork sausage, grilled and served with a soft boiled egg and marinated beets" †</i>	\$9.00
	*Potage à l'ail doux et sa baguette à l'anchoïade fraîche <i>"Sweet garlic cream soup garnished with white anchovy-walnut purée on grilled baguette"</i>	\$9.00
Les Fromages	*Assiette de fromages <i>"A selection from the cheese board"</i>	\$12.00
	*By the ounce	\$4.00
Les Desserts	<i>"Ask your server for today's selections"</i>	\$6.00

†Washington's Health Department warns that raw or undercooked foods may increase your risk of food borne illness.

Sunday through Thursday 8:00 am to midnight ~ Friday and Saturday 8:00 am to 2:00 am