

LE PICHET

bar le jour  café la nuit

Le Diner

Served from 5:30 to 10:00 pm

Les Entrées

*Salade verte <i>"Green salad with mustard and hazelnut vinaigrette"</i>	\$5.00
*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
*Crevettes fumées sur salade de lentilles <i>"House smoked prawns served cold with lentils, cucumber and spring onions"</i>	\$9.00
*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
*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

Nos Plats

*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
*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>"Creamy sweet garlic soup garnished with white anchovy-walnut purée on grilled baguette"</i>	\$9.00

Spécialités de la Maison

*Pêche du jour braisée à la tomate, aux écrevisses et au fenouil <i>"Fish of the day braised with crayfish, tomatoes, fennel and hazelnuts; served with haystack potatoes"</i>	\$19.00
*Saucisse d'agneau grillée Maghrebienne <i>"Grilled Lamb sausage with broccoli, minted chickpeas and spiced yogurt"</i>	\$17.00
*Caille grillée sur pâtes fraîche à la crème de champignons <i>"Boneless Oregon quail, grilled, on house made noodles with chicken livers, asparagus, and mushroom cream"</i>	\$17.00
*Onglet rôti au four et son beurre aux câpres et aux fèves <i>"Natural beef hanger steak, pan roasted with fava beans, shallots and garlic in caper butter and fried potatoes" †</i>	\$19.00
*Poulet rôti à votre commande et son jus au petits pois <i>"Chicken roasted to order with a sweet onion jus, peas, spring onions and creamy polenta" <u>Allow 1 hour</u></i>	\$34.00 /2 pers.

Les Fromages

*Assiette de fromage <i>"A selection from the cheese board"</i>	\$12.00
*By the ounce	\$4.00

Les Desserts

"Ask your server for today's selections" \$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