

# LE PICHET

bar le jour  café la nuit

## Le Déjeuner

Served from 11:30 am to 2:00 pm

### Le Casse Croûte

- \*Salade verte \$5.00  
*"Mustard and hazelnut vinaigrette"*
- \*Fourme d'Ambert sur sa salade aux noix et betteraves \$8.00  
*"A slice of cow's milk blue cheese with a walnut and roasted beet salad"*
- \*Salade de frisée, lardons et oeuf poché \$9.00  
*"Curly endive with red wine vinaigrette, bacon, croutons and a poached egg"*
- \*Sandwich en baguette \$6.00  
*"Ham, pâté, gruyère, chicken liver terrine or tomato and hard cooked egg"*
- \*Tartine de saumon fumé maison et son chèvre chaud \$9.00  
*"Open face sandwich of house smoked salmon, red onions and warm goat's cheese"*
- \*Merguez en baguette \$9.00  
*"Grilled spicy lamb sausage, tomatoes, cucumbers, yogurt sauce and barissa on a baguette"*
- \*Olives marinées \$3.50  
*"A selection marinated with parsley, orange and garlic"*
- \*Amandes à l'espagnol \$3.00  
*"Almonds sautéed in olive oil with coarse sea salt"*
- \*Gratin lyonnais \$8.00  
*"Onion soup with crouton and gruyère cheese"*

### La Charcuterie

- \*Gâteau au foie de volaille \$6.00  
*"Smooth chicken liver terrine"*
- \*Pâté albigeois \$6.00  
*"Country style pork pâté with honey and walnuts"*
- \*Saucissons séchés à l'huile \$3.50  
*"Air dried country sausage marinated with garlic and chiles"*
- \*Assiette de jambon cru \$8.00  
*"Air cured country ham"*
- \*Jambon persillé, sauce gribiche \$7.00  
*"Burgundy style jellied ham served with a caper, egg, cornichon and herb sauce"*
- \*Assiette de charcuterie \$10.00  
*"A selection of cured and preserved meats"*

### Nos Plats

- \*Oeufs plats, jambon et fromage \$7.00  
*"Two eggs broiled with ham and gruyère"*
- \*Demi-douzaine d'huîtres crûes à la bordelaise \$11.00  
*"Six local oysters raw on the half shell, sauce mignonette, grilled chipolata sausage"*
- \*Poêlon campagnard \$8.00  
*"Two eggs cooked in a skillet with chicken livers, shallots and Madeira"*

### Les Fromages

- \*Assiette de fromage \$9.00  
*"A selection from the cheese board"*
- \*By the ounce \$3.00

### Les Desserts

- "Ask your server for today's selections"* \$5.00

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## Le Casse Croûte

Available all day

*Pain et Beurre	\$2.50
<i>"Half baguette, butter, confitures"</i>	
*Amandes à l'espagnol	\$3.00
<i>"Almonds sautéed in olive oil with coarse sea salt"</i>	
*Olives marinées	\$3.50
<i>"A selection marinated with pasta, orange and garlic"</i>	
*Les tartines	\$5.00
<i>"Open faced sandwich, whole or cut for snacking; ham, liver terrine, chèvre, or pâté"</i>	
*Tartine de saumon fumé maison	\$7.00
<i>"House smoked salmon served on an open faced sandwich with capers"</i>	
*Salade verte	\$5.00
<i>"Mustard and hazelnut vinaigrette"</i>	
*Oeufs plats, jambon et fromage	\$7.00
<i>"Two eggs broiled with ham and graters"</i>	
*Demi-douzaine d'huîtres crûes à la bordelaise	\$11.00
<i>"Six local oysters raw on the half shell, sauce mignonette, grilled chipolata sausage"</i>	

## La Charcuterie

*Saucissons séchés à l'huile	\$3.50
<i>"Air dried country sausage marinated with garlic and chiles"</i>	
*Gâteau au foie de volaille	\$6.00
<i>"Smooth chicken liver terrine"</i>	
*Pâté albigeois	\$6.00
<i>"Country style pork pâté with honey and walnuts"</i>	
*Assiette de jambon cru	\$8.00
<i>"Air cured country ham"</i>	
*Jambon persillé, sauce gribiche	\$7.00
<i>"Burgundy style jellied ham served with a caper, egg, cornichon and herb sauce"</i>	
*Assiette de charcuterie	\$10.00
<i>"A selection of cured and preserved meats"</i>	

## Les Fromages

*Assiette de fromage	\$9.00
<i>"A selection from the cheese board"</i>	
*By the ounce	\$3.00

## Les Desserts

*Selection du jour	\$5.00
<i>"Ask your server for today's selections"</i>	

# LE PICHET

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## Le Diner

Served from 5:30 to 10:00 pm

### Les Entrées

*Salade verte <i>"Mustard and hazelnut vinaigrette"</i>	\$5.00
*Fourme d'Ambert sur sa salade aux noix et betteraves <i>"A slice of cow's milk bleu cheese with a walnut and roasted beet salad"</i>	\$8.00
*Salade de frisée, lardons et oeuf poché <i>"Curly endive with red wine vinaigrette, bacon, croutons and a poached egg"</i>	\$9.00
*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
*Jambon persillé, sauce gribiche <i>"Burgundy style jellied ham served with a caper, egg, cornichon and herb sauce"</i>	\$7.00
*Gratin lyonnais <i>"Onion soup with crouton and gruyere cheese"</i>	\$8.00

### Nos Plats

*Assiette de saumon fumé maison et son chèvre chaud <i>"House smoked salmon and a warm goat's cheese crottin with an apple, celery and horseradish salad"</i>	\$10.00
*Assiette de jambon cru <i>"Air cured country ham"</i>	\$8.00
*Demi-douzaine d'huîtres crûes à la bordelaise <i>"Six local oysters raw on the half shell, sauce mignonette, grilled chipolata sausage"</i>	\$11.00

### Specialités de la Maison

*Pêche du jour grillée, lentille et topinambours à la crème nivernaise <i>"Grilled daily fresh fish, lentils and Jerusalem artichokes simmered in a parsley and garlic cream, grilled pears"</i>	\$17.00
*Côte de porc auvergnate <i>"Pork chop baked with cabbage, pearl onions, cream and gruyere cheese"</i>	\$16.00
*Saucisse de venaison fumée aux chanterelles et gnocchis au cantal <i>"Grilled smoked venison sausage with chanterelle mushrooms, pumpkin, sage and Cantal gnocchi"</i>	\$16.00
*Magret de canard et sa sauce au poivre vert et cognac <i>"Pan roasted moulard duck breast on sautéed potatoes, caramelized onions and a green peppercorn-cognac sauce"</i>	\$17.00
*Poulet rôti à votre commande, au Vallée d'Auge <i>"Chicken roasted to order, with a cider sauce, roasted apples and pommes pailles <u>Allow 1 hour</u>"</i>	\$30.00 / 2 pers.

### Les Fromages

*Assiette de fromage <i>"A selection from the cheese board"</i>	\$9.00
*By the ounce	\$3.00

Les Desserts "Ask your server for today's selections"	\$5.00
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