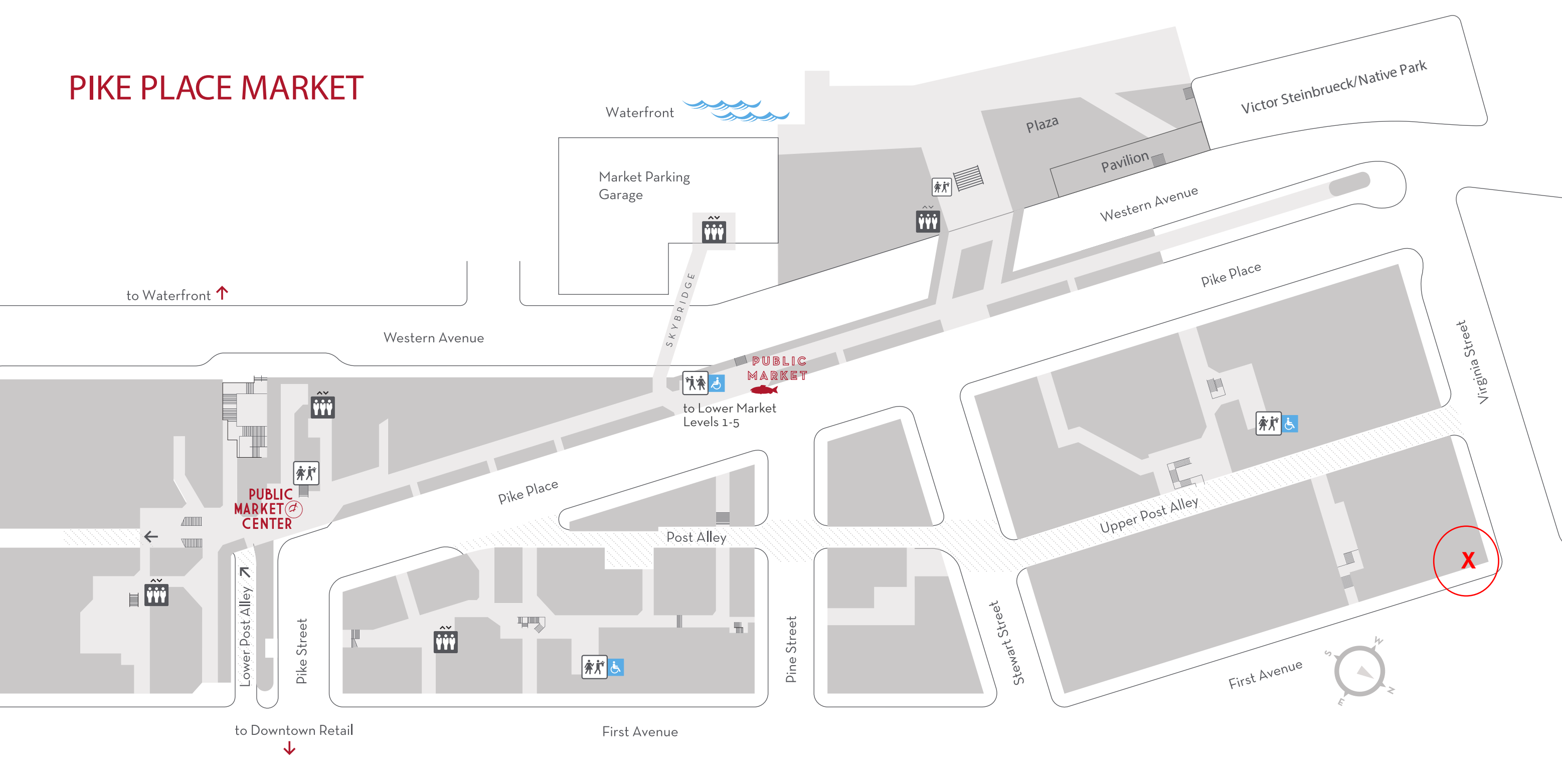
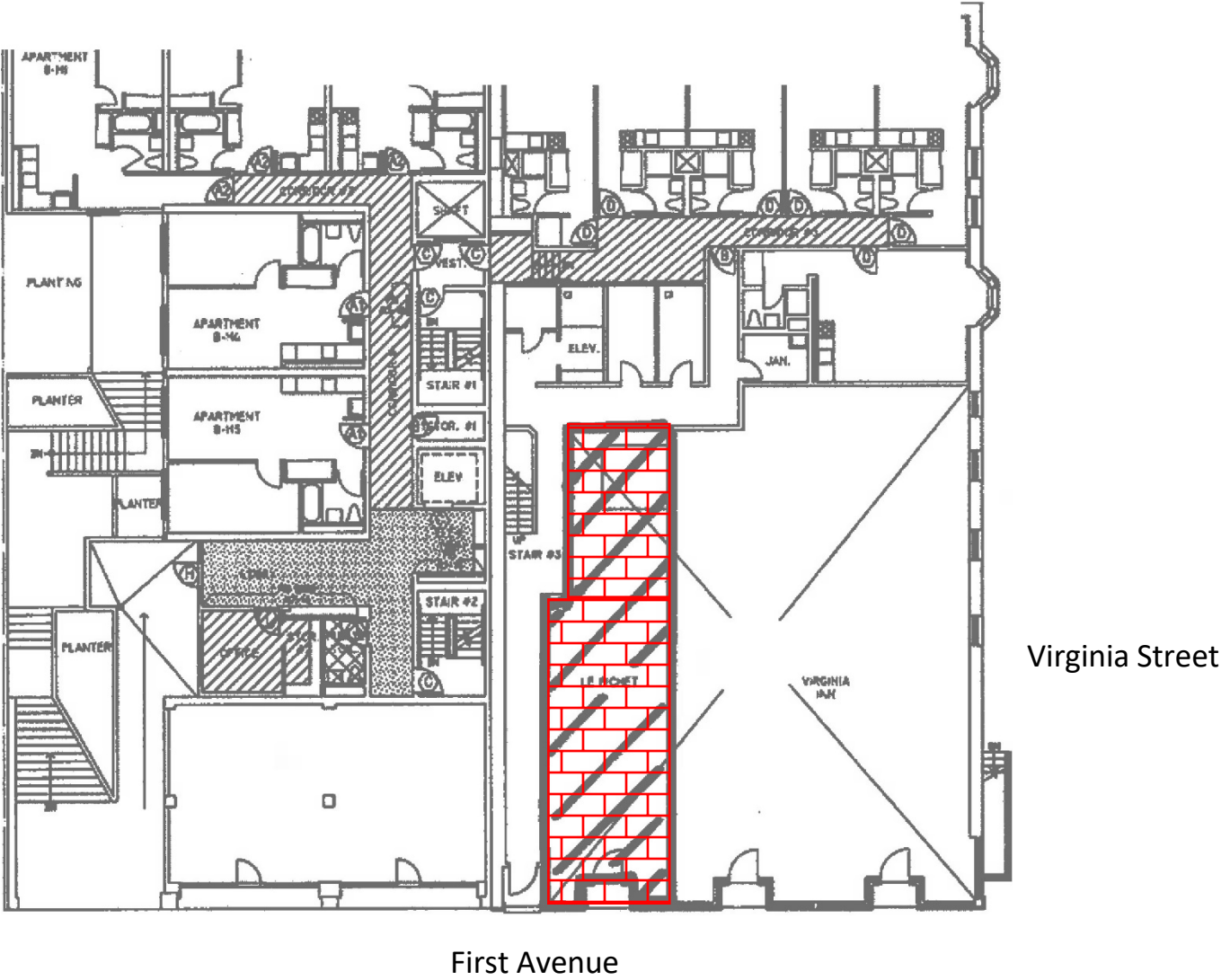


PIKE PLACE MARKET



SITE PLAN



Le Pichet lease space: 885 sf



The City of Seattle

Pike Place Market Historical Commission

700 Third Avenue • 4th floor • Seattle, Washington 98104 • (206) 684-0228

CERTIFICATE OF APPROVAL FOR USE

Date: May 12, 2000

MHC 65/00

Applicant: James Drohman, Joanne Herron, Linda Derschang

Business: Le Pichet

Address: 1933 First Avenue, Seattle, Washington 98101

Building: Livingston-Baker Building

At its meeting of May 10, 2000 the Pike Place Market Historical Commission approved the following:

Change of ownership and change of use for a café specializing in French cuisine and wine according to the attached description.

(This action is categorically exempt from SEPA by the provisions of WAC 197-11-800.)

The Certificate is issued with the understanding that the applicant will obtain all other permits and approvals that may be required.

Martin Kaplan, Commission Chair

By:

Tom Quackenbush, Commission Coordinator
Pike Place Market Historical Commission

cc: Catherine Stanford, PDA
Richard Krochalis, DCLU

**Administered by The Historic Preservation Program, The Seattle
Department of Neighborhoods**

"Printed on Recycled Paper"



Current menu

Le Casse-Croûte

Available from opening until 11:30am

Baguette de Grand Central Bakery	\$4.00/\$5.00
<i>Baguette and butter is offered with your meal. Additional \$4 Just a half baguette with butter and house-made jam \$5</i>	
Les olives ou amandes à grignoter	\$6.00
<i>Mixed olives marinated with pastis and orange \$6 Almonds sautéed in olive oil with Spanish paprika and sea salt \$6</i>	
Pain au chocolat « à l'ancienne »	\$6.00
<i>Bittersweet dark chocolate melted on baguette</i>	
Yaourt fabrication maison au miel et noix	\$7.00
<i>House-made yogurt with organic honey and walnuts</i>	
Salade verte	\$10.00
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
Asperges de notre région, vinaigrette et œuf mollet	\$15.00
<i>Yakima asparagus served warm with shallot-leek-tarragon vinaigrette and a soft boiled egg</i>	
Œufs plats, jambon et fromage	\$14.00
<i>Two eggs broiled with Paris ham and gruyère†</i>	

La Charcuterie

Notre charcuterie fait maison et artisanale	\$18.00 grande/\$11.00 petite/\$12.00 tartine
<i>Le Pichet is proud to offer our selection of made in house and artisan charcuterie. Choose grande or petite assiette or tartine. See the back of this menu for complete selection</i>	
Gâteau au foie de volaille	\$11.00
<i>Smooth chicken liver terrine, served with cornichons, whole-grain and Dijon mustard</i>	
Pâté albigeois	\$11.00
<i>Country style pork pâté with honey-walnuts, cornichons and grain mustard</i>	
Rillettes de pork	\$11.00
<i>Confit of pork spread served with cornichons, whole-grain and Dijon mustard</i>	
Assiette de jambon de Bayonne	\$18.00 grande/\$11.00 petite/\$12.00 tartine
<i>Air-dried ham from the French Basque countries, with cornichons</i>	

Les Fromages

Assiette de fromages	\$17.00/ \$6.00 per ounce
<i>A selection from the cheese board or by the ounce</i>	

Les Desserts

Sélection du jour	\$8.00
<i>Ask your server for today's selections</i>	

A service charge of 20% will be added to your bill. We retain the service charge and use it to pay commission to our staff and to help pay for other employee benefits.
If you feel your service experience does not warrant this charge, please ask to have it removed.

†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.



Current menu

Le Déjeuner

Served from 11:30 am to 5:00 pm

Le Casse-Croûte

Les olives ou amandes à grignoter \$6.00

Mixed olives marinated with pastis and orange \$6 Almonds sautéed in olive oil with Spanish paprika and sea salt \$6

Pain au chocolat « à l'ancienne » \$6.00

Bittersweet dark chocolate melted on baguette

Sandwich en baguette \$12.00/\$13.00

Your choice of Paris ham, gruyere, jambon cru, pâté, pork rillettes or chicken liver terrine \$12 Paris ham and gruyere \$13

Grilled Spanish sardines with Bibb lettuce and mayonnaise \$13

Baguette de Grand Central Bakery \$4.00/\$5.00

Baguette and butter is offered with your meal. Additional for \$4 Just a half baguette with butter and house-made jam \$5

Les Salades

Salade verte \$10.00

Bibb lettuce salad with mustard and hazelnut vinaigrette

Salade aux betteraves rôties et à la tomme de chèvre \$13.00

Roasted beets, red oak leaf lettuce and scallions tossed with cumin-ginger vinaigrette and shaved Sagging Fence Farm goat tomme

Asperges de notre région, vinaigrette et œuf mollet \$15.00

Yakima asparagus served warm with shallot-leek-tarragon vinaigrette and a soft boiled egg

Accras de morue et sa salade à la scarole \$15.00

Crispy curried salt cod fritters served on a salad of escarole, zucchini, parsley, capers, spring onions and grilled onion vinaigrette

La Charcuterie

Notre charcuterie fait maison et artisanale \$18.00 grande/\$11.00 petite/\$12.00 tartine

Le Pichet is proud to offer our selection of made in house and artisan charcuterie. Choose grande or petite assiette or tartine.

See the back of this menu for complete selection

Gâteau au foie de volaille \$11.00

Smooth chicken liver terrine, served with cornichons, whole-grain and Dijon mustard

Pâté albigeois \$11.00

Country style pork pâté with honey-walnuts, cornichons and grain mustard

Rillettes de pork \$11.00

Confit of pork spread served with cornichons, whole-grain and Dijon mustard

Assiette de jambon de Bayonne \$18.00 grande/\$11.00 petite/\$12.00 tartine

Air-dried ham from the French Basque countries, with cornichons

Nos Plats

Œufs plats, jambon et fromage \$14.00

Two eggs broiled with ham and gruyère†

Soupe aux pommes de terre et à l'ail doux \$14.00

Creamy potato-sweet garlic-leek soup garnished with parsley-wild mushroom-anchovy butter

Sauté de moules aux saveurs catalanes \$24.00

Penn Cove mussels sautéed with fennel, leeks, orange, saffron, pastis, and red chili flake, served with grilled baguette slices

Les Fromages

Assiette de fromages \$17.00/ \$6.00 per ounce

House aged French cheeses from our daily cheese board; choose a selection of 5 cheeses or by the ounce

A service charge of 20% will be added to your bill. We retain the service charge and use it to pay commission to our staff and to help pay for other employee benefits.

If you feel your service experience does not warrant this charge, please ask to have it removed.

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Current menu

Le Diner

Served from 5:00 to 9:00 pm

Le Casse-Croûte

Les olives ou amandes à grignoter	\$6.00
<i>Mixed olives marinated with pastis and orange \$6 Almonds sautéed in olive oil with Spanish paprika and sea salt \$6</i>	
Salade verte	\$10.00
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
Salade aux betteraves rôties et à la tomme de chèvre	\$13.00
<i>Roasted beets, red oak leaf lettuce and scallions tossed with cumin-ginger vinaigrette and shaved Sagging Fence Farm goat tomme</i>	
Asperges de notre région, vinaigrette et œuf mollet	\$15.00
<i>Yakima asparagus served warm with shallot-leek-tarragon vinaigrette and a soft boiled egg</i>	
Accras de morue et sa salade à la scarole	\$15.00
<i>Crispy curried salt cod fritters served on a salad of escarole, zucchini, parsley, capers, spring onions and grilled onion vinaigrette</i>	
Soupe aux pommes de terre et à l'ail doux	\$14.00
<i>Creamy potato-sweet garlic-leek soup garnished with parsley-wild mushroom-anchovy butter</i>	
Baguette de Grand Central Bakery	\$4.00
<i>Baguette and butter is offered with your meal. Additional bread available for \$4</i>	

La Charcuterie

Notre charcuterie fait maison et artisanale	\$18.00 grande/\$11.00 petite/\$12.00 tartine
<i>Le Pichet is proud to offer our selection of made in house and artisan charcuterie. Choose grande or petite assiette or tartine. See the back of this menu for complete selection</i>	
Gâteau au foie de volaille	\$11.00
<i>Smooth chicken liver terrine, served with cornichons, whole-grain and Dijon mustard</i>	
Pâté albigeois	\$11.00
<i>Country style pork pâté with honey-walnuts, cornichons and grain mustard</i>	
Rillettes de pork	\$11.00
<i>Confit of pork spread served with cornichons, whole-grain and Dijon mustard</i>	
Assiette de jambon de Bayonne	\$18.00 grande/\$11.00 petite/\$12.00 tartine
<i>Air-dried ham from the French Basque countries, with cornichons</i>	

Nos Plats

Ragoût aux légumes de printemps et ses panisses niçoises	\$25.00
<i>Asparagus, turnips, Portobello mushrooms and spring alliums in mushroom broth, with crispy chickpea fritters and a duck egg.</i>	
Sauté de moules aux saveurs catalanes	\$24.00
<i>Penn Cove mussels sautéed with fennel, leeks, orange, saffron, pastis, and red chili flake, served with grilled baguette slices</i>	
Confit de canard maison et sa salade tiède aux topinambours	\$25.00
<i>Crisp duck leg confit, warm salad of sun chokes, dandelion greens, Belgian endive, ruby grapefruit, warm sherry-shallot vinaigrette</i>	
Steak-frites, jus au porto, aux petits pois, aux fèves et aux foie de volaille	\$26 .00
<i>Grilled grass-fed beef skirt steak, with fava beans, peas, shallots, port wine jus finished with chicken liver butter, and pommes frites†</i>	
Poulet rôti à votre commande, artichauts barigoule aux épinards	\$50.00/2 pers.
<i>Washington State natural free-range chicken roasted to order, baby artichokes simmered with onions, carrots, olives, spinach and white wine; Allow 1 hour</i>	

Les Fromages

Assiette de fromages	\$17.00 / \$6.00 per ounce
<i>House aged French cheeses from our daily cheese board; choose a selection of 5 cheeses or by the ounce</i>	

A service charge of 20% will be added to your bill. We retain the service charge and use it to pay commission to our staff and to help pay for other employee benefits.

If you feel your service experience does not warrant this charge, please ask to have it removed.

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Current menu

Notre Charcuterie Maison

Pâté albigeois	<i>Country-style pork pâté</i>
Gâteau au foie de volaille	<i>Smooth chicken liver terrine</i>
Terrine au poivre vert	<i>Terrine of duck livers and pork with green peppercorns</i>
Saucisse au jambon	<i>Large sausage of smoked ham, pork forcemeat and herbs</i>
Saucisse lyonnaise	<i>Lyon-style boiled sausage with pork and pistachios</i>
Rillettes de porc	<i>Slow cooked pork confit, mixed with spices and its own fat</i>
Langue de bœuf	<i>Beef tongue, spice brined, simmered in stock and pressed</i>
Terrine de boudin noir	<i>Pork blood terrine made with cream and eggs</i>

La Charcuterie Artisanale

Jambon de Bayonne	<i>Air cured ham from the French Basque countries</i>
Jambon de Paris	<i>Paris-style boiled ham</i>
Chorizo Firmin	<i>Air dried pork sausage with smoked paprika and garlic, from Salamanca, Spain</i>
Zoe's Meats salami	<i>Natural casing air dried pork salami made in Santa Rosa</i>

Grande Assiette	\$18.00
<i>Full sized plate with up to 5 items of your choice, <u>or</u> the Chef's selection of 8 different items, served with cornichons</i>	
Petite Assiette	\$11.00
<i>Half sized plate with up to 3 items of your choice, <u>or</u> the Chef's selection of 3 different items served with cornichons</i>	
Les tartines	\$12.00
<i>Open faced sandwich on country bread with mustard, cornichons and one choice of charcuterie board <u>or</u> with warm chèvre, butter and cornichons</i>	

A service charge of 20% will be added to your bill. We retain the service charge and use it to pay commission to our staff and to help pay for other employee benefits.

If you feel your service experience does not warrant this charge, please ask to have it removed.

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UNITED STATES OF AMERICA

The State of Washington

Secretary of State

I, STEVE R. HOBBS, Secretary of State of the State of Washington and custodian of its seal, hereby issue this

CERTIFICATE OF FORMATION

to

MILK CARTON MIMES LLC

A WA LIMITED LIABILITY COMPANY, effective on the date indicated below.

Effective Date: 02/18/2022

UBI Number: 604 876 457



Given under my hand and the Seal of the State
of Washington at Olympia, the State Capital

Steve R Hobbs

Steve R. Hobbs, Secretary of State

Date Issued: 02/18/2022

BUSINESS INFORMATION

Business Name:

MILK CARTON MIMES LLC

UBI Number:

604 876 457

Business Type:

WA LIMITED LIABILITY COMPANY

Business Status:

ACTIVE

Principal Office Street Address:

[REDACTED] SEATTLE, WA, 98107-3536, UNITED STATES

Principal Office Mailing Address:

Expiration Date:

02/28/2023

Jurisdiction:

UNITED STATES, WASHINGTON

Formation/ Registration Date:

02/18/2022

Period of Duration:

PERPETUAL

Inactive Date:

Nature of Business:

FOOD SERVICE & RESTAURANT

REGISTERED AGENT INFORMATION

Registered Agent Name:

MICHAEL CHICK

Street Address:

[REDACTED], SEATTLE, WA, 98107-3536, UNITED STATES

Mailing Address:

[REDACTED], SEATTLE, WA, 98107-3536, UNITED STATES

GOVERNORS

Title	Governors Type	Entity Name	First Name	Last Name
GOVERNOR	INDIVIDUAL		MICHAEL	CHICK
GOVERNOR	INDIVIDUAL		MARCEL	BOULANGER