



## LUNCH

### PIGALLE CLASSICS

Steamed Mussels Pigalle . . . . .	19
<i>Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette</i>	
Calamari Dijonnaise . . . . .	18
<i>Squid, Garlic, Ginger, Spinach, Cremini Mushrooms, Dijon Cream Sauce</i>	
Roasted Chipotle Chicken Sandwich . . . . .	18
<i>Open-Faced, Charred Poblano Peppers, Arugula, Chipotle Pepper Aioli, Crostini</i>	
Escargot de Bourgogne . . . . .	16
<i>Tarragon Butter, Garlic, Shallots, Pernod, Baguette</i>	
Oysters on the Half Shell* . . . . .	20 / 40
<i>Champagne Vinegar Mignonette</i>	
Dungeness Crab . . . . .	MP
<i>Tarragon Aioli, Drawn Butter</i>	

### SOUPS, SALADS AND APPETIZERS

Warm Beet Salad . . . . .	14
<i>Arugula, Candied Walnuts, Chèvre, Lemon-dijon Vinaigrette</i>	
Seasonal Mixed Greens . . . . .	10
<i>Seasonal Vegetable, Pepitas, Champagne Vinaigrette</i>	
Bitter Greens and Beans . . . . .	13
<i>Sautéed Seasonal Greens, White Beans, Garlic, Chili Flakes, Lemon, Parmigiano</i>	
White Truffle Chicken and Apple Salad . . . . .	19
<i>Seasonal Greens, Herb Crostini, Washington Apples</i>	
Un Plateau de Fromage . . . . .	24
<i>Herb Crostini, Seasonal Fruit, Traditional Accompaniments</i>	
Onion Soup Gratinée . . . . .	Cup/Bowl. . . . . 12 / 16
<i>Gruyère, Hidalgo Cream Sherry</i>	
Oyster Stew . . . . .	Cup/Bowl. . . . . 12 / 16
Daily Market Soup . . . . .	Cup/Bowl. . . . . 9 / 12

### SEASONAL SELECTIONS

Croque Madame* . . . . .	21
<i>Black Forest Ham, Béchamel, Sunny-up Egg</i>	
Liver Pâté . . . . .	22
<i>Duck and Rabbit Livers, Traditional Accompaniment, Baguette</i>	
Dungeness Crab Cakes . . . . .	26
<i>Mixed Greens, Crostini, Citronette</i>	
French Dip* . . . . .	23
<i>Bistro Filet, Gruyere, Caramelized Onions, Truffle Aioli, Au Jus</i>	
House-Cured Salmon with Dill and Gin* . . . . .	22
<i>Whipped Chèvre, Cornichons, Pickled Onions, Cucumber</i>	
Duck Confit . . . . .	24
<i>Yam and Celeriac Purée, Apples, Arugula, Cider Gastrique</i>	
Rabbit Cassoulet . . . . .	25
<i>Don and Joe's Sausage, White Beans, Herb Bread Crumbs</i>	
Northwest Bouillabaisse* . . . . .	26
<i>Prawn, Clams, Mussels, Dungeness Crab, Seasonal Fish, Saffron-Tomato Broth, Herb Crostini</i>	
Daily King Salmon Special* . . . . .	37
<i>Market Preparation</i>	
Daily Pasta Special* . . . . .	23
<i>Market Preparation</i>	
Grand Central Bakery Baguette . . . . .	5

SUBSTITUTIONS POLITELY DECLINED  
 ONE CHECK PER PARTY • SPLIT CHARGE \$3.00 PER PLATE •  
 FOR PARTIES OF FIVE OR MORE A 20% GRATUITY WILL BE ADDED  
 • VISA, MASTERCARD, DINERS, DISCOVER AND AMERICAN EXPRESS GLADLY ACCEPTED •

\*Place Pigalle strives to serve foods that, when appropriate, are lightly cooked in order to showcase their succulence. Items that are raw or undercooked are noted with an asterisk. Such items may increase your risk of food-borne illness, especially if you have certain medical conditions.



In the Pike Place Market, Seattle • 206.624.1756 • [www.placepigalle-seattle.com](http://www.placepigalle-seattle.com)