



LUNCH

PIGALLE CLASSICS

Steamed Mussels Pigalle	25
Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette	
Calamari Dijonnaise	25
Squid, Garlic, Ginger, Spinach, Cremini Mushrooms, Dijon Cream Sauce	
Roasted Chipotle Chicken Sandwich	29
Open-Faced, Charred Poblano Peppers, Arugula, Chipotle Pepper Aioli, Crostini	
House-Smoked Salmon	29
Whipped Chèvre, Tomatoes, Lemon, Microgreens, Capers, Crostini	

SOUPS, SALADS, AND APPETIZERS

Escargots de Bourgogne	25
Tarragon Butter, Garlic, Shallots, Pernod, Baguette	
Warm Beet Salad	17
Arugula, Candied Walnuts, Cypress Grove Fromage Blanc, Lemon-Dijon Vinaigrette	
Seasonal Mixed Greens	12
Seasonal Vegetable, Pepitas, Champagne Vinaigrette	
Bitter Greens and Beans.	16
Sautéed Seasonal Greens, White Beans, Garlic, Chili Flakes, Lemon, Parmigiano	
White Truffle Chicken and Apple Salad	25
Seasonal Greens, Herb Crostini, Washington Apples	
Belgian Endive Salade	21
Apple, Smokey Blue Cheese, Candied Walnuts, Microgreens, Champagne Vinaigrette	
Liver Pâté	29
Duck and Rabbit Livers, Traditional Accompaniment, Baguette	
Plateau De Fromage.	32
Ile-de France Brie, Humboldt Fog Goat, Petit Basque, Apple-Saffron Jam, Crostini	
Onion Soup Gratinée	Cup/Bowl 14 / 18
Gruyère, Hidalgo Cream Sherry	
Daily Market Soup	Cup/Bowl 13 / 17
Oysters Served Raw on the Half Shell*	Half/Full Dozen 26 / 52
Rice Wine Vinegar Mignonette	
Grand Central Bakery Baguette	5.5

SEASONAL SELECTIONS

Northwest Bouillabaisse	47
Prawn, Clams, Mussels, Calamari, Dungeness Crab, Seasonal Fish, Saffron-Tomato Broth, Herb Crostini	
“Maple Leaf” Duck Confit	32
Butternut Squash Purée, Apples, Arugula, Cider Gastrique	
Dungeness Crab Cakes	44
Mixed Greens, Crostini, Citronette Sauce	
Croque Madame*	29
Black Forest Ham, Spinach, Béchamel, Sunnyside Up Egg, Brioche	
Wild Black Cod*	48
Pan-Seared with Skin On, Roasted Cherry Tomato Vinaigrette, Seasonal Vegetables	
French Dip*	35
Bistro Filet, Gruyere, Caramelized Onions, Au Jus, Truffle Aioli, Mixed Greens	
Daily Salmon and Pasta Specials	MP
Market Preparation	

A 5% service charge will be added to your bill. This charge is retained by the restaurant to help offset increasing costs related to labor, food, and other operational expenses, allowing us to continue providing high-quality service.

*Substitutions politely declined - Split plate charge \$3 - One check per party - For groups of five or more a 22% gratuity will be added.

*Place Pigalle strives to serve foods that, when appropriate, are lightly cooked in order to showcase their succulence, please note consuming raw or undercooked meats, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness.

PLACE PIGALLE

Restaurant and Bar

HISTORY

Located in the heart of Pike Place Market, atop what was once the **Cliff House Hotel** (built circa 1901), **Place Pigalle** has a storied past that began when Seattle's population was exploding in the wake of the Klondike Gold Rush. Initially called the **Lotus Inn**, it served as a popular speakeasy during Prohibition and continued as a tavern thereafter.

When the internment of Japanese Americans during World War II emptied 80% of the stalls at the Market, the Outlook Hotel (formerly the Cliff House Hotel) also became available. The infamous **Nellie Curtis** purchased it, extensively remodeled the building, and renamed it the **LaSalle Hotel**. Under the red glow of the Market's neon sign, Nellie transformed it into her flagship and the largest brothel in town. Conveniently located next door to the hotel lobby, the Lotus Inn remained busy.

LaSalle Hotel entrance, early years



After the end of the war and following the Great Earthquake in 1949, Nellie sold the LaSalle Hotel in 1951. The new owners restored it to a legitimate hotel once again, and the Lotus Inn was purchased by **Dorothy Horne**, who renamed it **Place Pigalle Tavern**.

Throughout the 1950s and '60s, Seattle expanded as people moved from downtown to the surrounding suburbs. The small tavern in the corner of the Market languished, especially as the Market's fate was threatened by proposed projects like **Pike Plaza**, which aimed to include apartments, a hotel, office space, and a hockey arena.

In 1971, a pivotal year for Place Pigalle, the Market was saved from redevelopment, and **Gary Ward** purchased the establishment. Ward revitalized Place Pigalle as a popular venue in Seattle's blues and jazz scene throughout the '70s. When the Market Renovation closed Place

*Place Pigalle Tavern, mid-1970s:
Featuring blues musician Isaac Scott.*

Pigalle in 1977, he undertook an extensive remodel and reopened it as a restaurant, offering authentic food using ingredients from the Market.

In **1982**, Gary Ward sold Place Pigalle to bartender **Bill Frank**. Frank gave the cozy space with sweeping views an even more dramatic makeover. He remodeled the tiny kitchen with commercial-grade equipment and introduced white linens and flowers to the dining area. Most importantly, he upgraded the menu, offering unique seasonal creations using the freshest ingredients from the Market. For twenty-five years, his vision helped shape Northwest cuisine and elevated Place Pigalle to fine dining status. He attracted a loyal following for its exceptional food, wine, service, and ambiance.

Inside Place Pigalle Tavern, circa 1975



In 2007, Bill Frank retired, entrusting his beloved restaurant to the very capable hands of **Lluvia Walker**. Today, Lluvia continues to honor Bill Frank's vision while also staying true to her own. She keeps classics like **Mussels Pigalle** and **Calamari Dijonnaise** on the menu alongside rotating seasonal selections made from the freshest seafood, meat, and produce available. With her commitment to excellence and attention to detail, she ensures that Place Pigalle continues to earn national and international acclaim for years to come.