

PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOUBISTRO.COM
FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM

BREAKFAST

FRESH FRUIT

Cup 5.95 // Bowl 7.95

STEEL CUT OATS

Milk, brown sugar 6.25

With berries or banana 7.95

GRANOLA

Cherries, raisins, almonds, toasted oats, choice of milk

Bowl 6.25

With berries or banana,

yogurt 8.95

BROKEN YOLK SANDWICH

Two sunny side up eggs, cheddar, and choice of bacon, ham or mushrooms, served with greens 12.95

MOROCCAN BAKED EGGS

Tomato ragout, summer squash, crumbled Merguez sausage, Feta, sourdough, served with greens 11.95

ORA KING®

SMOKED SALMON

Red onion, capers, fromage blanc, toasted sourdough 14.95

FRENCH TOAST

Thick cut brioche, seasonal fruit compote, Indiana maple syrup 10.95

HANGOVER CRÊPE

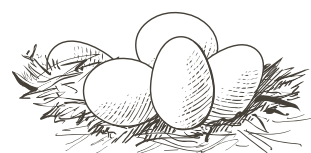
Buckwheat crepe, soft scrambled eggs, bacon, cheddar, chives, served with greens 12.95

AVOCADO TOAST

Toasted sourdough, avocado, sea salt, black pepper, EVOO

7.95

Add an egg 2.00



OMELETTES

Omelettes served with lightly dressed greens and your choice of toast. Udi's Whole Grain Gluten Free toast add 1.50. Egg white omelettes add 1.95. Side of frites or cup of fruit for 2.95.

Hippie with a Benz

Spinach, tomatoes, mushroom, Feta 11.95

Everyone's Favorite

Confit potatoes, bacon, crème fraîche, white cheddar 11.95

Egg de Triomphe

Seasonal/local mushrooms, fresh herbs, chevre 11.95

Lucky Pierre

Gorgonzola, spinach, bacon 11.95

Create Your Own

Three eggs, three ingredients, toast, seasonal greens 11.95

Bacon, Ham, Crumbled Merguez Sausage, Gruyere, Triple Cream Cheese, Feta, Goat Cheese,

White Cheddar; Crème Fraîche, Tomatoes, Mushrooms, Avocado, Spinach, Arugula, Fresh Chives, Horseradish 1.60/ea

LUNCH SPECIALITIES

ONION SOUP GRATINÉE 8.95

CHILLED VICHYSOISE 7.95

MUSSELS MEUNIÈRE

White wine, garlic, shallot, fresh herbs 15.95

With frites 17.95

STEAK FRITES

Fischer Farms flat iron steak, frites, maître d' hôtel butter 25.95

CHICKEN PAILLARD

Arugula, parmesan, lemon pan sauce, pommes puree 22.95

DUCK FAT POMMES FRITES

Dijonnaise, Heinz upon request

4.95 / 6.95

BETWEEN BREAD

CROQUE MADAME*

Ham, sunny side up egg, Gruyere, sourdough, sauce Mornay 14.95

Croque Madame Royale 21.95

CROQUE MONSIEUR

Ham, Gruyere, sourdough, sauce Mornay 12.95

Croque Monsieur Royale 19.95

BURGER AND FRITES

Fischer Farms beef, crispy shallot, dijonnaise, red leaf, Gruyere, tomato 16.95

Add an egg 2.00

VEGETARIAN BURGER AND FRITES

Roasted beet and chickpea burger, crispy shallot, dijonnaise, red leaf, Gruyere, tomato 14.95

CHICKEN TARTINE

Griddled sourdough, confit chicken, whipped goat cheese, tomatoes, served with greens 11.95

LE CLUB

Brioche toast, aioli, avocado, bacon, cucumber

Chicken 12.95

Ora-King Smoked Salmon 15.95

ENTREE SALADS

CUCUMBER AND TOMATO

Puffed quinoa, greens, herbed vinaigrette, Feta 7.95 // 12.95

WARM QUINOA

Green beans, tomato, warm puffed quinoa, roasted peach vinaigrette, herb salad

7.95 // 12.95

BEEF

Beets, spinach, whipped goat cheese, pistachio dust, lemon, EVOO 7.95 // 12.95

CHOPPED MARKET

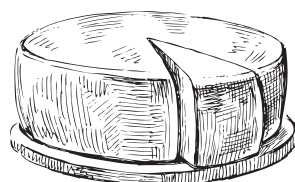
Chopped greens, market veggies, goat cheese, soft boiled egg, bacon, red wine vinaigrette 12.95

Add Gunthorp Farms

all natural chicken 7.95

Add Fischer Farms

flat iron steak 8.95



CHEESE PLATE

Three // five cheeses, toasted country bread, local honeycomb, Marcona almonds

14.95 // 18.95

BEVERAGES

STUMPTOWN COFFEE Refillable while you are here. 2.95	HOT FRENCH CHOCOLATE Frothed milk, dark chocolate, whipped cream. 4.35	SOFT DRINKS Single can serving of Coke®, Diet Coke® and Sprite® 1.95
ESPRESSO/DOUBLE ESPRESSO 2.75//3.50	PALAIS DE THÉ® HOT TEA Hand picked, premium teas 3.25	FRESH LEMONADE 2.50
CAFFÈ MACCHIATO 3.75	ICED TEAS Freshly brewed daily, flavored or black 2.50	ORCHID ISLAND ORANGE JUICE 2.75//3.75
CAPPUCCINO/LATTE 4.25	VERO SPARKLING WATER 3.50 l / 1.25 glass	V8 JUICE, MARTINELLI APPLE JUICE 1.95
AMERICANO 3.75		SMOOTHIES Daily fresh fruit combinations 5.50

OUR VERO WATER SYSTEM IS THE WORLD'S GREENEST BOTTLED
WATER ~ STILL AND SPARKLING AVAILABLE

SWEET CRÊPES

Served warm with fresh ingredients.

HARRISON'S Fresh berries, warm chocolate ganache, crème anglaise 7.95
CHOCOLATE GANACHE Sugared pecans, powdered sugar 7.95
BROWN SUGAR AND BANANA Bananas, warmed caramel sauce, slivered almonds 7.95
FRESH BERRY Fresh berries, vanilla sugar, crème anglaise 7.95
FRENCH CRÊPES FINES SUCRÉE Cinnamon Sugar, or Vanilla Sugar. whipped cream, powdered sugar 5.95
NUTELLA® 6.95

WINE

VINS BLANC	
Delaunay "LeGrand Ballon", Sauvignon Blanc, Loire	9//32
Haut Bourg, Muscadet, Cotes de Grandlieu	12//44
Empire Estate, Dry Riesling, Finger Lakes, NY	11//40
Dry Creek, Chenin Blanc, Sonoma County	9//32
JJ Vincent, Chardonnay, Burgundy	13//48
Ch Beau-Rivage, Bordeaux Blanc, Medoc	28
Jean Marc Brocard, Chablis Grand Cru, Burgundy	120
Les Deux Albion, White Gigondas, Rhone Valley	46
VINS ROSÉ	
M Chapoutier "Mathilda", Rosé (GSC), Provence	12//44
VINS ROUGES	
Joseph Drouhin, Pinot Noir, Burgundy	10//36
St Eulalie "Plasir", GSC, Minervois	9//32
Bergerie de l'Hortus, SGM, Pic-Saint-Loup	11//40
Dom Chamfort, Grenache/Syrah, Cotes du Rhone	9//32
Masia Freye, Cabernet/Merlot, Catalonia	11//40
Ch. Aney Cru Bourgeois, Bordeaux, Haut-Medoc	15//56
Dubost "Morgon" (2015), Gamay Cru, Beaujolais	56
Albert Bichot, Burgundy, Gevrey-Chambertin	130
Salem Wine Co, Pinot Noir, Willamette Valley	42
Domaine du Cayron, GSCM, Gigondas	82

CHAMPAGNE

CHAMPAGNE AND SPARKLING	
Laurent Perrier, Brut, Champagne	16//60
Langlois-Chateau, Cremant, Loire	12//44
Jansz, Brut Rosé, Tasmania	15//56
Larmandier-Bernier "Latitude" Extra Brut, Champagne (Growers)	95
Drappier, Blanc de Blanc, Champagne (Growers)	95
Lanson, Brut Rosé, Champagne	87
Billecart-Salmon, Brut Reserve, Champagne	85
CHAMPAGNE COCKTAILS 10//36 pitcher	
<i>Le Pêche</i> Patachou Private Label Prosecco, Giffard Pêche de Vigne, grapefruit bitters	
<i>Petite Mimosa</i> Patachou Prosecco, AE Dor Cognac, Sherry, organic orange juice, maple syrup, orange bitters	
<i>French 75</i> Patachou Prosecco, Cognac, lemon, gomme	
<i>Kir Royale</i> Patachou Prosecco, raspberry essence	
<i>Lavender</i> Patachou Prosecco, lavender syrup	
<i>Death in the Afternoon</i> Patachou Prosecco, Absinthe, lemon	

BEER

Upland Brewing Co "Champagne Velvet", Pilsner	8.00
Central State Brewing Co "Garden", Gose	8.00
Daredevil Brewery "Muse", Golden Ale	7.00
Bloomington Brewing Co "10 Speed", Wheat	6.00
Indiana City Brewing Co "Tribute", Pale Ale	8.00



DESSERTS

PAVLOVA Meringue, lemon curd, berries, whipped cream. 8.95
CHOCOLATE POTS DE CRÈME 8.95
HOT FUDGE SUNDAE PETITE CHOU Two scoops of gelato, warm dark chocolate ganache, housemade brittle, whipping cream 9.25

PROFITEROLES Puff pastry, vanilla gelato, dark chocolate ganache 8.95

HOUSEMADE GELATO Vanilla Bean, Chocolate and Pistachio. <i>Single scoop 4.50</i> <i>Double scoop 6.50</i>

COCKTAILS

PETITE NEGRONI Gin, Campari, Sweet Vermouth, Soda 10.00

OLD FASHIONED JTS Bourbon, Averna Amaro, Cherry Liqueur, Orange Liqueur, Bitters, Muddled Orange 12.00

NEW YORK SOUR Dry Red Wine, JTS Bourbon, Lemon Juice, Agave 9.00
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SIDE CAR AE Dor Cognac, Fruitlab Orange Liqueur, Agave, Lemon Juice 12.00
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FRENCH BLONDE St Germain, Bluecoat Gin, White Lillet, Grapefruit Juice, Grapefruit Bitters 13.00

LE ROSE Gruven Vodka, Vedrenne Framboise Liqueur, Raspberry Syrup, Rose Water, Lemon, Egg White 10.00

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STARTERS

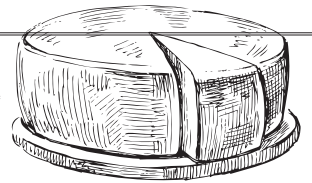
CHILLED VICCHYSOISSE
Leeks, potatoes, dill, roasted
pink oyster mushroom 7.95

ONION SOUP GRATINÉE
Classic preparation 8.95

SMOKED SALMON Coriander,
pink peppercorn, lemon
puree, toast 14.95

DUCK FAT POMMES FRITES
Dijonnaise, Heinz by request
4.95 // 6.95

STEAK TARTARE
Charred onion, fried capers,
dijon, quail egg 12.95



CHEESE PLATE
Three // five cheeses,
toasted country bread,
local honeycomb,
Marcona almonds
14.95 // 18.95



PETITE PLATEAU FOR TWO

Four oysters, four shrimp, baby lobster tail. *Only available Thursday, Friday Saturday* 34.95

DINNER ENTRÉES

STEAK FRITES
Fischer Farms flat iron steak,
frites, maître d' hôtel butter
25.95

FISH DU NUIT
Roasted baby potatoes, garlic
beurre blanc, haricot verts,
lemon wedge 22.95

CHICKEN PAILLARD
Arugula, parmesan, lemon pan
sauce, pommes puree 22.95

CHICKEN CREPE
Buckwheat crepe, braised
chicken, squash, tomato
ragout 14.95

BERKSHIRE PORK CHOP
Raw ratatouille, sauce Choron,
26.95

BURGER AND FRITES
Fischer Farms beef, crispy
shallot, dijonnaise, red leaf,
Gruyere, tomato 16.95
Add an egg 2.00*

PARISIENNE GNOCCHI
Pink oyster mushroom,
summer squash, tomato,
sauce Vierge 22.95

MUSSELS MEUNIÈRE
WITH FRITES
White wine, garlic, shallot,
fresh herbs 17.95

VEGETARIAN BURGER
AND FRITES
Roasted beet and chickpea
burger, crispy shallot,
dijonnaise, red leaf,
Gruyere, tomato 14.95

OMELETTE DU NUIT
Seasonal ingredients. Served
with frites, greens. 16.95

SALADS

CUCUMBER
AND TOMATO
Puffed quinoa, greens, herbed
vinaigrette, Feta 10.95

BEET
Beets, spinach, whipped goat
cheese, pistachio dust, lemon,
EVOO 9.95

WARM QUINOA
Green beans, tomato, warm
puffed quinoa, roasted peach
vinaigrette, herb salad 9.95

CHOPPED MARKET
Chopped greens, market
veggies, goat cheese, bacon, red
wine vinaigrette 10.95

BIBB SALAD
Fresh herbs, house
vinaigrette 9.95

ADD FRESHLY SHAVED TRUFFLES TO ANY DISH 7.00

WINE

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Delaunay "LeGrand Ballon", Sauvignon Blanc, Loire 9//32
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Dry Creek, Chenin Blanc, Sonoma County 9//32
JJ Vincent, Chardonnay, Burgundy 13//48
Ch Beau-Rivage, Bordeaux Blanc, Medoc 28
Jean Marc Brocard, Chablis Grand Cru, Burgundy 120
Les Deux Albion, White Gigondas, Rhone Valley 46

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Drappier, Blanc de Blanc, Champagne (Growers) 95
Lanson, Brut Rosé, Champagne 87
Billecart-Salmon, Brut Reserve, Champagne 85

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Le Pêche Patachou Private Label Prosecco, Giffard Pêche de Vigne, grapefruit bitters
Petite Mimosa Patachou Prosecco, AE Dor Cognac, Sherry, organic orange juice, maple syrup, orange bitters
French 75 Patachou Prosecco, Cognac, lemon, gomme
Kir Royale Patachou Prosecco, raspberry essence
Lavender Patachou Prosecco, lavender syrup
Death in the Afternoon Patachou Prosecco, Absinthe, lemon

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Gin, Campari, Sweet Vermouth,
Soda 10.00

OLD FASHIONED
JTS Bourbon, Averna Amaro,
Cherry Liqueur, Orange Liqueur,
Bitters, Muddled Orange 12.00

NEW YORK SOUR
Dry Red Wine, JTS Bourbon,
Lemon Juice, Agave 9.00

SIDE CAR
AE Dor Cognac, Fruitlab Orange
Liqueur, Agave, Lemon Juice 12.00

FRENCH BLONDE
St Germain, Bluecoat Gin,
White Lillet, Grapefruit Juice,
Grapefruit Bitters 13.00

LE ROSE
Gruven Vodka, Vedrenne Framboise
Liqueur, Raspberry Syrup, Rose
Water, Lemon, Egg White 10.00