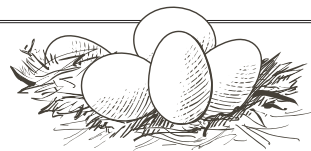


PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOUBISTRO.COM

FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM

FOLLOW ALONG ON INSTAGRAM: @PETITECHOUBISTRO



OMELETTES

Omelettes served with lightly dressed greens and your choice of toast. Native Bread Honey Oat 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

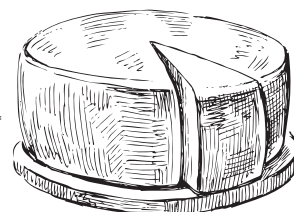
EVERYONE'S FAVORITE
Confit potatoes, bacon, crème fraîche, white cheddar 11.95

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, Feta, Goat Cheese, White Cheddar, Crème Fraîche, Mushrooms, Avocado, Tomatoes, Asparagus, Spinach, Arugula, Mixed Herbs, Fresh Chives, Horseradish 1.60/ea



CHEESE PLATE
Three // five cheeses, toasted country bread, Chef's selection of accompaniments
14.95 // 18.95
Add Foie Gras Torchon
13.95

AVOCADO TOAST
Toasted sourdough boule, sea salt, black pepper, EVOO 9.95
Add an egg 2.00

BROKEN YOLK SANDWICH
Cheddar, choice of bacon, ham or mushrooms, served with greens 12.95
Add crab cake 8.95

HANGOVER CRÊPE
Soft scrambled eggs, bacon, cheddar, chives, served with greens 12.95

CACIO E PEPE SOFT SCRAMBLED EGGS
Toasted multigrain, lightly dressed arugula 12.95

ROASTED VEGETABLE HASH
Seasonal vegetables, sunny side up egg 10.95
Add jowl bacon 2.50

STEEL CUT OATS
6.25 With berries/banana 7.95

GRANOLA
Bowl 6.25 With berries or banana, yogurt 8.95

BRIOCHE FRENCH TOAST Maple butter, Indiana maple syrup 10.95

ORA KING® SMOKED SALMON
Red onion, capers, fromage frais, toasted sourdough 14.95

ADD CHICKEN SAUSAGE, HAM OR BACON 3.50

ADD A CUP OF FRUIT FOR 5.95

ONION SOUP GRATINÉE Classic preparation 8.95

CHILLED ASPARAGUS AND AVOCADO SOUP Crème fraîche, chili oil 8.95

SPECIALTIES

SHRIMP COCKTAIL
Jumbo shrimp, house cocktail sauce, lemon 16.95

CRAB CAKES
Lump crab cakes, mixed greens, caramelized lemon, sauce gribiche 26.95

DUCK FAT POMMES FRITES
Dijonnaise 5.95 / 7.95 Add truffled parmesan 5.00

CROQUE MADAME*
Ham, sunny side up egg, Gruyere, sourdough, sauce Mornay 14.95

CROQUE MONSIEUR
The above without egg 12.95

CHICKEN CRÊPE
Smoked chicken, roasted cauliflower, spinach, parmesan 14.95
~ Also available vegetarian ~

KNIFE AND FORK BURGER & FRITES
Camembert, bordelaise sauce, aioli, arugula 17.95
Add an egg 2.00

LE CLUB
Brioche toast, aioli, avocado, bacon, arugula, chicken 12.95
Ora-King smoked salmon 15.95

BEET BURGER & FRITES
Gruyere, caramelized onions, arugula, aioli 14.95

CHICKEN SALAD TARTINE
Sourdough boule, aioli, served with greens 11.95

DUCK PASTRAMI TARTINE
Multigrain, aioli, arugula, pickled peppers, shaved parmesan, served with greens 14.95

SALADS

SHAVED VEGETABLE Frisee, pea tendrils, shaved seasonal vegetables, creamy tarragon dressing 14.95

GREEK Romaine, red onion, pickled vegetables, lemon-tahini vinaigrette, fried Feta "croutons" 14.95

WARM QUINOA Seasonal vegetables, puffed quinoa, roasted pumpkin seed vinaigrette 9.95

SALAD LYONNAISE Frisee, red onion, jowl bacon, poached egg, house vinaigrette 10.95

CHOPPED MARKET Chopped greens, market veggies, goat cheese, soft boiled egg, bacon, red wine vinaigrette 8.95 // 12.95

ADD: A CRAB CAKE 9.95 ~ SHRIMP 9.95 ~ ALL NATURAL CHICKEN 7.95 ~ HONEY CREEK SIRLOIN STEAK 8.95

CHAMPAGNE COCKTAILS

10.50 EACH // A PITCHER FOR FOUR 39.00

PICNIC IN THE PARK
Patachou Prosecco,
Hangar One Rosé Vodka, St.
Germain, lemon juice

SANGUINE SPRITZ
Patachou Prosecco, Aperol,
blood orange juice, rosemary
simple syrup

LE PÊCHE
Patachou Prosecco,
Giffard Pêche de Vigne,
grapefruit bitters

FRENCH 75
Patachou Prosecco, Cognac,
lemon, gomme

LAVENDER
Patachou Prosecco,
lavender syrup

KIR ROYALE
Patachou Prosecco,
raspberry essence

SWEET CRÊPES

Served warm with fresh ingredients

HARRISON'S
Fresh berries, warm chocolate ganache,
crème anglaise 9.95

CHOCOLATE GANACHE
Almonds, powdered sugar 9.95

BROWN SUGAR AND BANANA Bananas,
warmed caramel sauce, almonds 9.95

FRESH BERRY
Fresh berries, vanilla sugar, crème anglaise 9.95

FRENCH CRÊPES FINES SUCRÉE
Cinnamon Sugar or Vanilla Sugar, whipped
cream, powdered sugar 7.95

NUTELLA® 8.95

DESSERTS

Housemade by Pastry Chef Pete Schmutte

PAVLOVA
Lemon curd, fresh berries, berry coulis 10.95

CREME BRULEE 10.95

PROFITEROLES
Pâte à choux, vanilla gelato,
warm chocolate sauce 10.95

PISTACHIO FRANGIPANE
Roasted vanilla whipped ganache,
strawberry rhubarb confiture 11.25

HOT FUDGE SUNDAE
House made gelato, warm chocolate sauce,
whipped cream, almond berry crunch 11.25

GELATO BY THE SCOOP 4.50/6.50

WINE & CHAMPAGNE

Our wines are carefully selected to go with our menu, the season, and the unique experience of Petite Chou.
Your server is happy to make suggestions or answer any questions you may have. A votre santé!

CHAMPAGNE/BOLLE	GLASS	BTL	
Laurent Perrier Brut Champagne <i>chardonnay-pinot noir-pinot meunier</i>	17	64	
Gratien & Meyer Cremant de Loire Loire Valley <i>chenin blanc-chardonnay</i>	12	44	
	<i>-cabernet franc-pinot noir</i>		
Juve Y Camps Brut Rosé Cavado <i>pinot noir</i>	14	52	
Larmandier-Bernier "Latitude" Extra Brut Champagne <i>pinot noir</i>		95	
Lanson Brut Rosé Champagne <i>pinot noir-chardonnay-pinot meunier</i>		87	
Billecart-Salmon Brut Reserve Champagne <i>pinot noir-chardonnay-pinot meunier</i>		85	
BLANC	GLASS	1/2 BTL	BTL
Pfaffl Vom Haus Austria <i>gruner veltliner</i>	10	19	36
Pierre Sparr Grand Reserve Alsace <i>riesling</i>	11	21	40
Roger Neveu Sancerre Loire Valley <i>sauvignon blanc</i>	15	29	56
Chateau L'Ermitage Auzan Costières de Nimes <i>roussane-viognier-grenache</i>	9	17	32
JJ Vincent Pouilly Fuisse Burgundy <i>chardonnay</i>	16	23	60
Jean Marc Brocard Chablis Grand Cru Burgundy <i>chardonnay</i>			110
Les Deux Albion White Gigondas Rhone Valley <i>viognier-marsanne-picpoul</i>			46
ROSÉ	GLASS	1/2 BTL	BTL
La Plage Rosé Provence <i>cabernet sauvignon-grenache-carignan-merlot</i>	10	20	36
ROUGE	GLASS	1/2 BTL	BTL
Domaine de la Vigne Romaine Moulin a Vent Beaujolais <i>gamay</i>	12	23	44
Le Paradou Côtes du Ventoux <i>grenache</i>	9	17	32
Bieler Pere & Fils La Jassine Côtes du Rhone <i>grenache-syrah</i>	10	19	36
Chateau La Marzelle Right Bank Bordeaux <i>merlot-cabernet sauvignon</i>	11	21	40
Terra D'Oro Amador County <i>petite syrah</i>	12	23	44
Marco Abella Loidana Priorat <i>garnatxa-carinyena-cabernet sauvignon</i>	17	33	64
Chateau Tour Prignac Left Bank Bordeaux <i>cabernet sauvignon-merlot</i>	16	31	60
Dubost Morgon Beaujolais <i>gamay cru</i>			56
Albert Bichot Gevrey-Chambertin <i>pinot noir</i>			130
M Chapoutier La Petite Ruche Crozes Hermitage Rhone Valley <i>syrah</i>			55

BEER

Upland Brewing Co "Champagne Velvet", Pilsner 8.00
Taxman Brewing Co Seasonal 8.00
3 Floyds Seasonal 7.00 // Indiana City Brewing Co Seasonal 8.00
Ask your server about additional rotating selections

BEVERAGES

HUBBARD & CRAVENS
COFFEE Refillable while you
are here 2.95

ESPRESSO 2.75
DOUBLE ESPRESSO 3.50

CAFFÈ MACCHIATO 3.75

CAPPUCCINO/LATTE 4.25

AMERICANO 3.75

HOT FRENCH
CHOCOLATE Frothed milk,
dark chocolate, whipped cream.
4.35

PALAIS DE THÉS® HOT TEA
Hand picked, premium teas 3.25

ICED TEAS Freshly brewed
daily, hibiscus or black 2.50

VERO SPARKLING WATER
3.50 l / 1.25 glass

SOFT DRINKS Single can
serving of Coke, Diet Coke and
Sprite 1.95

FRESH LEMONADE 2.50

ORCHID ISLAND ORANGE
JUICE 2.75/3.75

V8 JUICE, MARTINELLI
APPLE JUICE 1.95

SMOOTHIES Daily fresh fruit
combinations 5.50

COCKTAILS

PETITE CHOU NEGRONI
Campari, Lillet, gin 12.00

THÉ ROSÉ
Campari, Pamplemousse
liqueur, simple syrup, fresh
lemon juice, hibiscus iced tea
13.00

TEQUILA MOCKINGBIRD
Tequila, orgeat, fresh lime juice
12.00

CANAL CRUSH
Fresh strawberries, gin, basil
simple syrup, lemon juice 13.00

OLD FASHIONED
JTS Bourbon, Averna Amaro,
cherry liqueur, orange liqueur,
bitters, muddled orange 12.00

SIDE CAR
AE Dor Cognac, Fruitlab
Orange Liqueur, agave, lemon
juice 12.00

THE ELDER WITCH
Hangar One Vodka, St. Ger-
main, tarragon, honey, lemon,
soda 13.00