

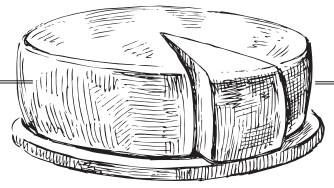
PETITE CHOU

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

FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM

FOLLOW ALONG ON INSTAGRAM:

@PETITECHOUBISTRO



CHEESE PLATE
Three // five cheeses,
toasted country bread,
Chef's accompaniments
14.95 // 18.95

ONION SOUP GRATINÉE Classic preparation 8.95
CHILLED ASPARAGUS AND AVOCADO SOUP Crème fraîche, chili oil 8.95

STARTERS

SHRIMP COCKTAIL Jumbo shrimp, house cocktail sauce, lemon 16.95

FOIE GRAS TORCHON Housemade jam (chef's choice), puffed quinoa, arugula, toasted brioche 17.95

STEAK TARTARE Horseradish, mustard, puffed quinoa, quail yolk 12.95

FRIED FETA Lightly breaded, spring mix, cherry tomato, balsamic reduction 13.95

DUCK FAT POMMES FRITES

Served with Dijonnaise 5.95 / 7.95 Add truffled parmesan 5.00

DINNER ENTRÉES

STUFFED QUAIL

Merguez lamb sausage, chevre, roasted seasonal vegetables, kale, carrot puree, apple gastrique 25.95

CHICKEN PAILLARD

Arugula, parmesan, lemon pan sauce, pommes puree 23.95

MUSSELS MEUNIÈRE AND FRITES

Roasted garlic, shallots, white wine, butter, herbs 17.95

CRAB CAKES

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

FISH DU NUIT

Asparagus, cherry tomato, spinach, lemon pan sauce
MKT PRICE

STEAK AU POIVRE

10 oz Indiana strip steak, pommes puree, Cognac peppercorn sauce 39.95

STEAK FRITES

9oz Sirloin, frites, Maître d'Hôtel butter 29.95

CHICKEN CREPE

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

COTELETTE DE PORC

10oz bone-in pork chop, pommes puree, haricot verts, sauce vierge 30.95

KNIFE & FORK BURGER AND FRITES

Fischer Farms beef, Camembert, bordelaise sauce, aioli, arugula 17.95
Add an egg* 2.00

FOIE GRAS TORCHON BURGER AND FRITES

Fischer Farms 8oz ground beef, bibb lettuce, tomato jam, seared foie torchon 26.95

BEET BURGER AND FRITES

Roasted beet and chickpea patty, Gruyere, caramelized onions, arugula, aioli 14.95

SALADS

SHAVED VEGETABLE

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

MARINATED TOMATO

Heirloom tomatoes, basil oil, Murray's burrata, sourdough boule, balsamic reduction 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

CHOPPED MARKET

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

BIBB SALAD

Fresh herbs, house vinaigrette 8.95

ADD TO YOUR SALAD:

A CRAB CAKE 9.95
SHRIMP 9.95
ALL NATURAL CHICKEN 7.95
HONEY CREEK SIRLOIN 8.95

SAVE ROOM FOR DESSERT

Pavlova ~ Crème Brulee
Profiteroles ~ Hot Fudge Sundae
Pistachio Frangipane
Sweet Crêpes

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

ADD ROASTED SEASONAL VEGETABLES 5.95

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> <i>-cabernet franc-pinot noir</i>	12		44
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-malbec</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

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 AEDor Cognac, Fruitlab Orange Liqueur, agave, lemon juice 12.00

THE ELDER WITCH Hangar One Vodka, St. Germain, tarragon, honey, lemon, soda 13.00

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