

# PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR [PETITECHOUBISTRO.COM](http://PETITECHOUBISTRO.COM)  
FOR PRIVATE PARTY RENTALS EMAIL [EVENTS@CAFEPATACHOU.COM](mailto:EVENTS@CAFEPATACHOU.COM)

## BREAKFAST

### FRESH FRUIT

Cup 5.95 // Bowl 7.95

### STEEL CUT OATS

Milk, brown sugar 6.25  
With berries/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

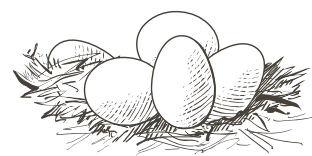
**MOROCCAN BAKED EGGS**  
Tomato ragout, summer  
squash, crumbled Merguez  
sausage, Feta, sourdough 11.95

**ORA KING® SMOKED SALMON**  
Red onion, capers, fromage  
frais, 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 boule,  
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, mush-  
room, 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 SPECIALTIES

### 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

**DUCK FAT POMMES FRITES**  
Dijonnaise, Heinz upon request  
4.95 / 6.95

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

## 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

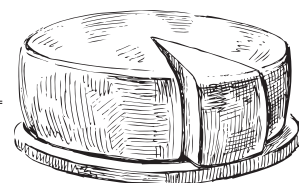
**WARM QUINOA**  
Green beans, tomato, warm  
puffed quinoa, roasted peach  
vinaigrette, herb salad 12.95

**BEET**  
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 7.95 // 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

ESPRESSO/DOUBLE  
ESPRESSO 2.75//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 THÉ® HOT  
TEA Hand picked, premium  
teas 3.25

ICED TEAS Freshly brewed  
daily, flavored or black 2.50

VERO SPARKLING  
WATER 3.50l / 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

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

*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

## *BEER*

Upland Brewing Co "Champagne Velvet", Pilsner 8.00  
Taxman Brewing Co "Spin Off" Kettle-Sour Saison 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.  
*Single scoop* 4.50  
*Double scoop* 6.50

## *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

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