

PETITE CHOU

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

STARTERS

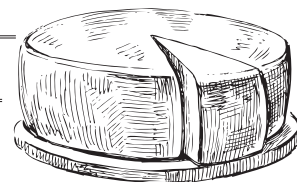
CHILLED VICCHYSOISE
Leeks, potatoes, dill, roasted
pink oyster mushroom 7.95

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

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

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

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

BERKSHIRE PORK CHOP
Raw ratatouille, sauce Choron,
26.95

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

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

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

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

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

CHAMPAGNE

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 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

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