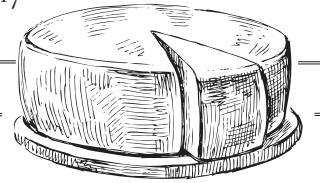


PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOUBISTRO.COM
 FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM
 OCTOBER 10, 2017 - OCTOBER 24, 2017



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

STARTERS

STEAK TARTARE
 Dijonnaise, shallot, egg yolk,
 pickled chili 12.95

ONION SOUP GRATINÉE
 Classic preparation 8.95

LOBSTER & CORN CHOWDER
 8.95

Rillette
 Crackers, shallot, mustard 8.95

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

**TRUFFLED POMMES
 CROQUETTES**
 Lemon-parsley aioli 11.95

MARTHA'S FRIED CHICKEN NIGHT

EVERY WEDNESDAY FOR DINNER

Brined overnight and fried in duck fat. Served with pommes puree and a seasonal vegetable

DINNER ENTRÉES

DUCK BREAST
 Braised red cabbage,
 smoked leg, farro 23.95

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

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

BOUDIN BLANC
 Pommes puree, sauerkraut
 18.95

BERKSHIRE PORK CHOP
 Sweet corn crème, piperade
 25.95

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

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

**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 14.95

CHICKEN CREPE
 Chicken confit, spinach,
 mushroom, gruyere 14.95

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

PARISIENNE GNOCCHI
 Radish, carrot, smoked onion,
 mustard cream 22.95

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

SALADS

KALE AND PEAR
 Shaved fennel, gorgonzola,
 roasted walnut, honey
 vinaigrette 7.95 // 12.95

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

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 7.95 // 12.95

BIBB SALAD
 Fresh herbs, house
 vinaigrette 7.95

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