

PETITE CHOU

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

FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM

DECEMBER 5, 2017 - DECEMBER 19, 2017

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

RED WINE POACHED EGGS Potato, lamb Merguez,
feta. Served with sourdough
boule 11.95

ORA KING®

SMOKED SALMON

Red onion, capers, fromage
frais, toasted sourdough 14.95

FRENCH TOAST

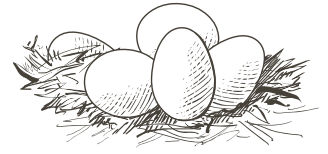
Brioche, cinnamon sugar,
maple butter, Indiana maple
syrup 10.95

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 Beamer

Spinach, squash,
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, Kale, Squash, Mushrooms,
Avocado, Spinach, Arugula, Fresh
Chives, Horseradish 1.60/ea*

LUNCH SPECIALTIES

ONION SOUP GRATINÉE 8.95

BUTTERNUT SOUP

Chili oil, crème fraîche 6.95

MUSSELS MEUNIÈRE

White wine, garlic, shallot, fresh herbs 15.95
With frites 17.95

DUCK FAT POMMES FRITES

Dijonnaise, Heinz upon request
4.95 / 6.95

CHICKEN CREPE

Heirloom beans, smoked chicken,
swiss chard, gruyere 14.95

STEAK FRITES

Fischer Farms bavette steak, frites,
maitre d'hotel butter 25.95

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 16.95
Add an egg 2.00

VEGETARIAN BURGER AND FRITES

Roasted beet and chickpea
burger, crispy shallot,
dijonnaise, red leaf, Gruyere
14.95

CHICKEN SALAD TARTINE

Sourdough boule, aioli,
served with greens 11.95

LE CLUB

Brioche toast, aioli, avocado,
bacon, arugula
Chicken 12.95
Ora-King Smoked Salmon
15.95

SALADS

KALE AND PEAR

Shaved fennel, gorgonzola,
roasted walnut, honey
vinaigrette 7.95 // 12.95

BEET

Beets, spinach, whipped goat
cheese, pistachio, lemon,
dried cherries, EVOO
7.95 // 12.95

WARM QUINOA

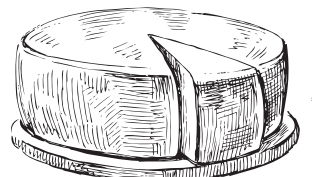
Seasonal vegetables, puffed
quinoa, roasted pumpkin seed
vinaigrette 9.95

CHOPPED MARKET

Chopped greens, market
veggies, goat cheese, soft
boiled egg, bacon, red wine
vinaigrette 7.95 // 12.95

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*Add Gunthorp Farms
all natural chicken 7.95*

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*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 3.50/1.25 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 Almonds, 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

MARTHA'S FRIED CHICKEN NIGHT

EVERY WEDNESDAY FOR DINNER

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

WINE

VINS BLANC

Delaunay "LeGrand Ballon", Sauvignon Blanc, Loire 9//32
The Furst, Pinot Blanc, Alsace 10//36
Empire Estate, Dry Riesling, Finger Lakes, NY 11//40
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
Dom Chamfort, Grenache/Syrah, Cotes du Rhone 9//32
Frederic Brouca Champs Pentus, SGC, Languedoc 11//40
Chateau.St.Didier - Parnac, Malbec, Cahors 12//44
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 "Bean Counter" Belgian Brown 8.00
Daredevil Brewery "Liftoff", IPA 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,
Rotating House Selection
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

LADY GREY
Earl Grey, Bluecoat Gin, Lavender,
Lemon, Egg White 11.00

SIDE CAR
AE Dor Cognac, Fruitlab Orange
Liqueur, Agave, Lemon Juice
12.00

WILD'S CHILD
Wild's Apple Cider, JTS Bourbon,
Ginger Syrup, Lemon, Bitters
10.00

THE CONCORD
Vodka, Balsamic Reduction,
Grapefruit, Pomegranate, Sweet
Vermouth, Pink Peppercorn 12.00