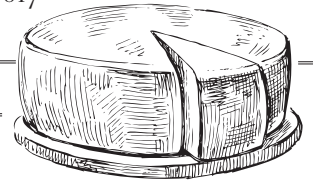


PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOUBISTRO.COM
 FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM
 DECEMBER 5, 2017 - DECEMBER 19, 2017



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

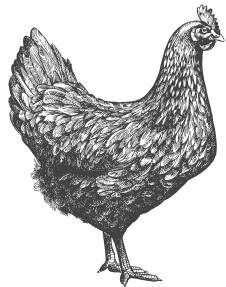
STARTERS

- ONION SOUP GRATINÉE
Classic preparation 8.95
- Rilette
Crackers, shallot, mustard 8.95
- BUTTERNUT SOUP Chili oil,
crème fraiche 6.95
- FOIE GRAS TORCHON
Lemongrass jelly, crouton,
kiwi, pistachio 13.95
- DUCK FAT POMMES FRITES
Dijonnaise, Heinz by request
4.95 / 6.95

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

DINNER ENTRÉES

- OXTAIL GNOCCHI
Carrots, celeriac,
parmesan, pistou 23.95
- BOUDIN BLANC
Pommes puree, sauerkraut
18.95
- STEAK FRITES
Fischer Farms bavette steak,
frites, maître d' hôtel butter
25.95
- POLENTA
Truffle, egg 19.95
- FISH DU NUIT
Cauliflower puree, swiss
chard, smoked fingerlings,
verjus 22.95
- MUSSELS MEUNIÈRE
WITH FRITES
White wine, garlic, shallot,
fresh herbs 17.95
- PAPPARDELLE
Lemon pappardelle, brussels
sprouts, prosciutto, parmesan
22.95
- 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 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 CREPE
Heirloom beans, smoked
chicken, swiss chard, gruyere
14.95



MARTHA'S FRIED
CHICKEN NIGHT
EVERY WEDNESDAY FOR DINNER

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, soft boiled egg, goat
cheese, bacon, red wine
vinaigrette 7.95 // 12.95
- BIBB SALAD
Fresh herbs, house
vinaigrette 7.95

ADD FRESHLY SHAVED TRUFFLES TO ANY DISH 7.00

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

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