

PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOU.BISTRO.COM
 FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM
 JANUARY 9, 2018 - JANUARY 23, 2018

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

QUICHE

Kale, bacon, Gruyere,
 green onion 11.95

BROKEN YOLK SANDWICH
 Two sunny side up eggs,
 cheddar, and choice of bacon,
 ham or mushrooms, served
 with greens 12.95

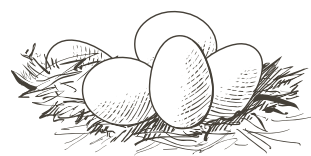
RED WINE POACHED EGGS Potato, lamb Merguez,
 feta. Served with sourdough
 boule 11.95

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

ROASTED CAULIFLOWER SOUP
 Chili oil, pumpkin seed pistou 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,
 maître d' hôtel 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

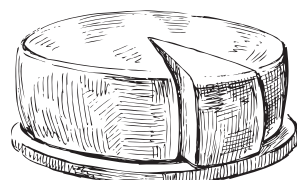
BEET
 Beets, spinach, whipped goat
 cheese, pistachio, lemon,
 dried cherries, EVOO
 7.95 // 12.95

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

 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	HOT FRENCH CHOCOLATE Frothed milk, dark chocolate, whipped cream. 4.35	SOFT DRINKS Single can serving of Coke*, Diet Coke* and Sprite* 1.95
ESPRESSO/DOUBLE ESPRESSO 2.75//3.50	PALAIS DE THÉ® HOT TEA Hand picked, premium teas 3.25	FRESH LEMONADE 2.50
CAFFÈ MACCHIATO 3.75	ICED TEAS Freshly brewed daily, flavored or black 2.50	ORCHID ISLAND ORANGE JUICE 2.75//3.75
CAPPUCCINO/LATTE 4.25	VERO SPARKLING WATER 3.50l/1.25 glass	V8 JUICE, MARTINELLI APPLE JUICE 1.95
AMERICANO 3.75		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



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

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
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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

<i>Le Pêche</i> Patachou Private Label Prosecco, Giffard Pêche de Vigne, grapefruit bitters
<i>Petite Mimosa</i> Patachou Prosecco, AE Dor Cognac, Sherry, organic orange juice, maple syrup, orange bitters
<i>French 75</i> Patachou Prosecco, Cognac, lemon, gomme
<i>Kir Royale</i> Patachou Prosecco, raspberry essence
<i>Lavender</i> Patachou Prosecco, lavender syrup
<i>Death in the Afternoon</i> Patachou Prosecco, Absinthe, lemon

BEER

Upland Brewing Co "Champagne Velvet", Pilsner	8.00
Taxman Brewing Co "Exemption" Belgian Tripel	8.00
Bier, "Backpackin' Brown" Porter	7.00
Bloomington Brewing Co "10 Speed", Wheat	6.00
Indiana City Brewing Co "Tribute", Pale Ale	8.00