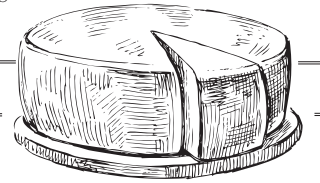


PETITE CHOU

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



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

Rilette
 Crackers, shallot, mustard 8.95

**ROASTED CAULIFLOWER
 SOUP** Chili oil, pumpkin seed
 pistou 6.95

SMOKED SALMON MOUSSE
 Brioche, ginger, trout roe,
 herbs 9.95

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

DINNER ENTRÉES

OXTAIL GNOCCHI
 Carrots, celeriac,
 parmesan, pistou 23.95

LOU FASSAM
 Cabbage stuffed with duck,
 pommes puree, smoked duck
 veloute 23.95

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

PHEASANT
 Celeriac puree, mushroom
 pain perdu, mushroom &
 ramp relish 24.95

FISH DU NUIT
 Cauliflower puree, swiss
 chard, smoked fingerlings,
 verjus 22.95

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

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

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

POLENTA
 Truffle, egg 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 CREPE
 Heirloom beans, smoked
 chicken, swiss chard, gruyere
 14.95

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, 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 "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

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