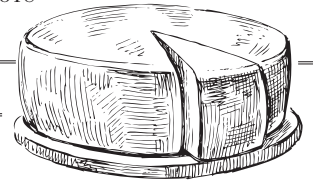


# PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOU.BISTRO.COM  
 FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM  
 FEBRUARY 5, 2018 - FEBRUARY 20, 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 pearls,  
 trout roe, herbs 9.95

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

## DINNER ENTRÉES

**SEARED DUCK BREAST**  
 Sweet potato puree, apple,  
 sauerkraut 22.95

**BOEUF BOURGUIGNON**  
 Red wine beef stew,  
 bacon, sourdough 22.95

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

**CHICKEN CREPE**  
 Heirloom beans, smoked  
 chicken, swiss chard, Gruyere  
 14.95

**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

## 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  
*Le Catalan* Patachou Prosecco, sweet vermouth, Green  
 Chartreuse, Scrappy's orange bitters, orange peel  
*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