

# PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOUBISTRO.COM  
 FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM  
 MARCH 6 20, 2018 - MARCH 20, 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

### WARM COCOA CEREAL

Coconut & almond clusters  
 6.95

### BROKEN YOLK SANDWICH

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

### HERB FARRO

Creamy mushrooms,  
 farro, sunny egg 10.95

### ORA KING®

SMOKED SALMON  
 Red onion, capers, fromage  
 frais, toasted sourdough 14.95

### FRENCH TOAST

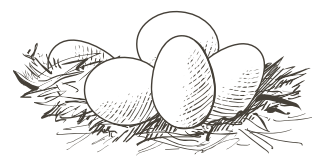
Brioche, cinnamon sugar,  
 maple butter, Indiana maple  
 syrup 10.95

### 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 Merquez*  
*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,  
 kumquats, EVOO  
 7.95 // 12.95

#### WARM QUINOA

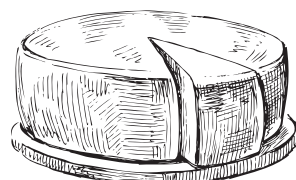
Seasonal vegetables, puffed  
 quinoa, roasted pumpkin seed  
 vinaigrette 9.95

#### 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 l / 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



## *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

THE LONG GOODBYE  
Gin, Lillet, Lime, Orgeat 12.00

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

THE ELDER WITCH  
Vodka, St. Germain, Tarragon,  
Honey, Lemon, Soda 9.00

LE CHIEN  
Mezcal, Allspice Dram, Lime,  
Grapefruit Bitters 10.00

SPARROW  
Bourbon, Framboise, Lemon,  
Pink Peppercorn, Ginger 11.00

## *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 du Caillou, Cahors, Malbec	12//44
Masia Freye, Cabernet/Merlot, Catalonia	11//40
Chateau Tour Prignac, Bordeaux, Medoc	16//60
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