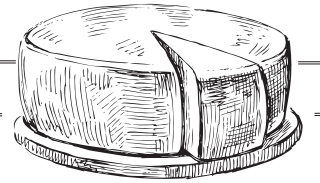


PETITE CHOU

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



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

STARTERS

STEAK TARTARE
 Sauerkraut, mustard,
 fermented turnip, puffed
 buckwheat, quail yolk 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

OCTOPUS
 Squid ink risotto, pickled
 chorizo, seaweed bubbles
 23.95

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
 Roasted sunchokes, swiss
 chard, caramelized lemon
 puree, guajillo oil 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

HERBED FARRO
 Creamy farro, mushrooms,
 sunny egg 16.95

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
 Roasted beets, pistachio,
 kumquats 8.95

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 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

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