

PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOUBISTRO.COM

FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM

MAY 15, 2018 - MAY 29, 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, coconut cream, banana 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

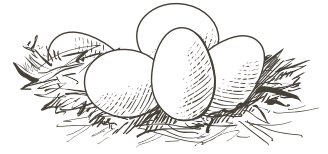
Brioche, cinnamon sugar, maple butter, Indiana maple syrup 10.95

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 fries 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, Squash, Mushrooms, Avocado, Spinach, Arugula, Fresh Chives, Horseradish 1.60/ea

LUNCH SPECIALTIES

ONION SOUP GRATINÉE 8.95

CARROT SOUP

Crème fraîche, guajillo, coriander 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

Smoked chicken, asparagus, parmesan 14.95

STEAK FRITES

Fischer Farms hanger 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

SPRING PEA SALAD

Avocado, radish, lettuce, ramp vinaigrette 7.95 // 12.95

BEEF

Beets, spinach, whipped goat cheese, pistachio, lemon, oranges, EVOO 7.95 // 12.95

WARM QUINOA

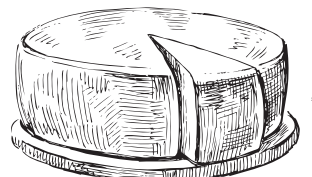
Seasonal vegetables, puffed quinoa, roasted pumpkin seed vinaigrette 9.95

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 3.50 l / 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

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, 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 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>Le Catalan</i> Patachou Prosecco, sweet vermouth, Green Chartreuse, Scrappy's orange bitters, orange peel
<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