

# PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOUBISTRO.COM  
 FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM  
 FOLLOW ALONG ON INSTAGRAM: @PETITECHOUBISTRO

## 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

### 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

### ORA KING®

### SMOKED SALMON

Red onion, capers, fromage  
 frais, toasted sourdough 14.95

### BROKEN YOLK

### SANDWICH

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

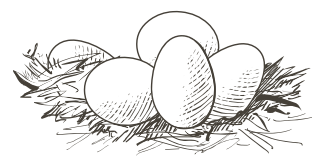
### CACIO E PEPE

### SOFT SCRAMBLED EGGS

Served on toasted multigrain  
 with lightly dressed arugula  
 12.95

### AVOCADO TOAST

Toasted sourdough boule,  
 avocado, sea salt, black pepper,  
 EVOO 8.95 Add an egg 2.00



## OMELETTES

Omelettes served with lightly  
 dressed greens and your choice  
 of toast. Native Bread Honey Oat  
 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 Benz  
 Spinach, tomatoes,  
 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, Tomatoes, Mushrooms,  
 Avocado, Spinach, Arugula, Fresh  
 Chives, Horseradish 1.60/ea

## LUNCH SPECIALTIES

### ONION SOUP GRATINÉE 8.95

#### CHILLED ASPARAGUS SOUP

Crème fraîche, guajillo, asparagus tips  
 4.95 / 8.95

#### MUSSELS MEUNIÈRE

Roasted garlic and tomatoes, basil, shallots, white  
 wine butter, micro basil 15.95  
 With frites 17.95

#### DUCK FAT POMMES FRITES

Dijonnaise, Heinz upon request  
 5.95 / 7.95

#### CHICKEN CREPE

Smoked chicken, asparagus,  
 parmesan 14.95

#### STEAK FRITES

Fischer Farms hanger steak, frites,  
 roasted garlic compound butter 27.95

#### CHICKEN PAILLARD

Arugula, parmesan, lemon pan sauce,  
 pommes puree 23.95

## 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, aged  
 cheddar, heirloom tomato  
 bacon, leaf lettuce, aioli,  
 cornichons 16.95  
 Add an egg 2.00

### VEGETARIAN BURGER AND FRITES

Roasted beet and chickpea  
 burger, Gruyere, caramelized  
 onions, leaf lettuce, aioli 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

### WATERMELON & CUCUMBER

Local watermelon, cucumber,  
 spinach, whipped goat cheese,  
 lemon-mint vinaigrette  
 8.95 // 12.95

### BIBB SALAD

Fresh herbs, house  
 vinaigrette 8.95

### 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 8.95 // 12.95

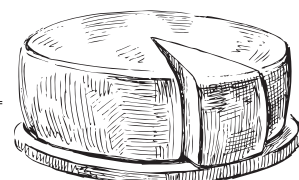
### MARINATED TOMATOES

Marinated tomatoes, Buffalo  
 Mozzarella, mixed local  
 lettuce, balsamic reduction  
 14.95

### BEET

Beets, spinach, whipped goat  
 cheese, pistachio, lemon,  
 oranges, EVOO 8.95 // 12.95

Add Gunthorp Farms all natural chicken 7.95 // Add Fischer Farms hanger steak 8.95



CHEESE PLATE  
 Three // five cheeses,  
 toasted country bread,  
 Chef's selection of  
 accompaniments  
 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, Grapefruit  
Bitters 10.00

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

## *WINE*

### VINS BLANC

Jean Marc Barthez, Blanc, Bordeaux	9//32
The Furst, Pinot Blanc, Alsace	10//36
Louis Guntrum Dry Riesling, Rheinhessen	9//32
Brocard "Kimmeridgien" 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

Fleurie des Quatre, Cru Beaujolais	12//44
Dom Chamfort, Grenache/Syrah, Cotes du Rhone	9//32
Frederic Brouca Champs Pentus, SGC, Languedoc	11//40
Chateau Du Caillu, Malbec, Cahors	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
Scharffenberger Brut Rosé, Medecino	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 10.50 // 39 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 Seasonal	8.00
Bier, Seasonal	7.00
Indiana City Brewing Co "Tribute", Pale Ale	8.00

*Ask your server about additional rotating selections*