

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

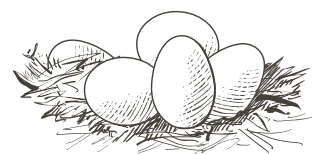
SANDWICH
 Two sunny side up eggs,
 cheddar, and choice of bacon,
 ham or mushrooms, served
 with greens 12.95

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, Summer Squash
 Horseradish 1.60/ea

LUNCH SPECIALTIES

ONION SOUP GRATINÉE

Classic preparation 8.95

LOBSTER BISQUE

Served tableside 9.95 / 12.95

DUCK FAT POMMES FRITES

Dijonnaise 5.95 / 7.95
 Add truffled parmesan 5.00

MUSSELS MEUNIÈRE

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

CHICKEN CREPE

Smoked chicken, summer squash,
 parmesan 14.95

VEGETABLE CREPE

Roasted summer squash, tomatoes,
 herbed chevre 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

KNIFE & FORK

BURGER AND FRITES
 Fischer Farms beef,
 Camembert, bordelaise
 sauce, aioli, arugula 17.95
 Add an egg* 2.00

BEEF BURGER AND FRITES

Roasted beet and chickpea
 patty, Gruyere, caramelized
 onions, arugula, aioli 14.95

CHICKEN SALAD

TARTINE
 Sourdough boule, aioli,
 cucumber, served with
 greens 11.95

LE CLUB

Brioche toast, aioli, avocado,
 bacon, arugula
 Chicken 12.95
 Ora-King Smoked Salmon
 15.95

MELON & CUCUMBER SALAD

Local melon, 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

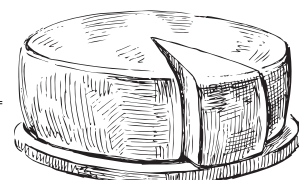
MARINATED TOMATOES

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

KALE SALAD

Shaved fennel, apples, red
 onion, bacon, apple cider
 vinaigrette, pistachio crumble
 12.95

SALADS



CHEESE PLATE

Three // five cheeses,
 toasted country bread,
 Chef's selection of
 accompaniments
 14.95 // 18.95

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

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 3.50l / 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 CHOU NEGRONI
Campari, Lillet, Gin 12.00

OLD FASHIONED
JTS Bourbon, Averna Amaro,
Cherry Liqueur, Orange Liqueur,
Bitters, Muddled Orange 12.00

THE SECOND POMMIER
Gin, Apple Cider, Lemon, Cinnamon,
Vanilla, Thyme, Cardamom
13.00

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

THE ELDER WITCH
Vodka, St. Germain, Tarragon,
Honey, Lemon, Soda 13.00

LE CHIEN
Mezcal, Allspice Dram, Grapefruit
Bitters 13.00

THE TRUTH
Pear Brandy, Spiced Pear, Rosemary,
Lime, Egg White, Chili Lime Bitters
13.00

WINE

VINS BLANC

Jean Marc Barthez, Blanc, Bordeaux	9//32
Chateau de EOiseliniere, Melon de Bourgogne,	
Muscadet	10//36
Louis Guntrum Dry Riesling, Rheinhessen	9//32
Brocard "Kimmeridgien" Chardonnay, Burgundy	13//48
Jean Marc Brocard, Chablis Grand Cru, Burgundy	120
Tablas Creek Vineyard, White Rhone Blend,	
Paso Robles	45
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
Pierre Vidal Costieres de Nimes, GSM, Rhone	10//36
Frederic Brouca Champs Pentus, SGC, Languedoc	11//40
Chateau Du Caillu, Malbec, Cahors	12//44
Bhilar, Lagrimas de Graciano, Rioja	9//32
Chateau Tour Prignac, Bordeaux, Medoc	16//60
Dubost "Morgon" (2015), Gamay Cru, Beaujolais	56
Albert Bichot, Burgundy, Gevrey-Chambertin	130
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