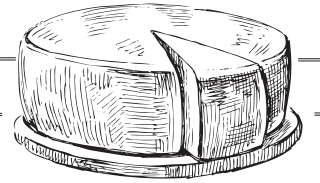


PETITE CHOU

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



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

STARTERS

ONION SOUP GRATINÉE
 Classic preparation 8.95

SALAD LYONNAISE
 Frisée, Bacon, Poached Egg,
 Dijon Vinaigrette 10.95

LOBSTER BISQUE
 Served tableside 9.95 / 12.95

FOIE GRAS TORCHON
 Salt cured Foie Gras, chefs
 choice housemade jam, puffed
 quinoa, arugula, toasted
 brioche 17.95

DUCK FAT POMMES
Frites Dijonnaise 5.95 / 7.95
Add truffled parmesan 5.00

STEAK TARTARE
 Sauerkraut, mustard, puffed
 buckwheat, quail yolk 12.95

SALADS

SALAD POIRE
 Spinach, Bartlett Pears, Candied
 Jowl Bacon, Gorgonzola, Onion,
 Chestnuts, Maple Balsamic
 Vinaigrette 12.95

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

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 8.95 // 12.95

BIBB SALAD
 Fresh herbs, house vinaigrette 8.95

DINNER ENTRÉES

**SOFT SHELL
 CRAB BENEDICT**
 Creole seasoned fried soft
 shell crab, brioche toast,
 poached eggs, crawfish
 hollandaise 23.95

STUFFED QUAIL
 Merguez lamb sausage,
 chevre, roasted seasonal
 vegetables, carrot puree,
 ground cherry gastrique 25.95

CRAB CAKES
 Lump crab cakes, mixed
 greens, caramelized lemon,
 sauce gribiche 26.95

CHICKEN PAILLARD
 Arugula, parmesan, lemon pan
 sauce, pommes puree 23.95

FILET AU POIVRE
 10 oz bone-in filet, pommes
 puree, Cognac peppercorn
 sauce 41.95

STEAK FRITES
 Fischer Farms hanger steak,
 frites, roasted garlic com-
 pound butter 27.95

CHICKEN CREPE
 Smoked chicken, fall squash,
 parmesan 14.95

VEGETABLE CREPE
 Roasted fall squash, tomatoes,
 herbed chevre 14.95

FISH DU NUIT
 Herb roasted potatoes, garlic
 kale, beurre blanc MKT PRICE
Add lump crab 45.00

**MUSSELS MEUNIÈRE
 AND FRITES**
 Roasted garlic, tomatoes, basil,
 shallots, white wine butter 17.95

**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

ADD FRESHLY SHAVED TRUFFLES 7.00
 ADD ROASTED SEASONAL VEGETABLES 5.95

WINE

CHAMPAGNE

VINS BLANC
 Jean Marc Barthez, Blanc, Bordeaux 9//32
 Chateau de LOiseliniere, 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

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 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

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