

PETITE CHOU

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

BREAKFAST

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

**PEAR & MASCARPONE
 TOAST** Maple-Bourbon
 poached pears, cinnamon-
 honey mascarpone, chestnuts,
 multigrain toast 10.95

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

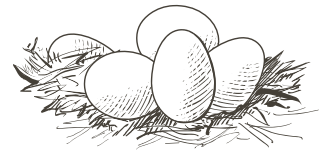
**BROKEN YOLK
 SANDWICH**
 Two sunny side up eggs,
 cheddar, and choice of bacon,
 ham or mushrooms, served
 with greens 12.95

**ORA KING®
 SMOKED SALMON**
 Red onion, capers, fromage
 frais, toasted sourdough 14.95

HANGOVER CRÊPE
 Soft scrambled eggs, bacon,
 cheddar, chives, served with
 greens 12.95

**CACIO E PEPE
 SOFT SCRAMBLED EGGS**
 Served on toasted multigrain
 with lightly dressed arugula
 12.95

FRESH FRUIT
 Cup 5.95 // Bowl 7.95



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 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 Merguez
 Sausage, Gruyere, Feta, Goat
 Cheese, White Cheddar, Crème
 Fraîche, Kale, Mushrooms,
 Avocado, Spinach, Arugula, Fresh
 Chives, Fall 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, shallots,
 white wine, butter, herbs 15.95
 With frites 17.95

CHICKEN CREPE
 Smoked chicken, fall squash,
 parmesan 14.95

VEGETABLE CREPE
 Roasted fall squash, sauteed kale, chevre, herbs
 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

**BEET 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

SALADS

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

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

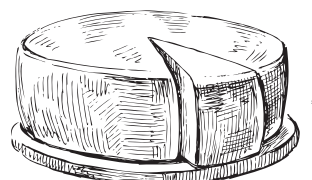
WARM QUINOA
 Seasonal vegetables, puffed qui-
 noa, roasted pumpkin seed
 vinaigrette 9.95

CHOPPED MARKET
 Chopped greens, market
 veggies, goat cheese, soft boiled
 egg, bacon, red wine
 vinaigrette 8.95 // 12.95

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

BIBB SALAD
 Fresh herbs, house
 vinaigrette 8.95

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	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



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, house-
made 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

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

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
AEDor 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
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	