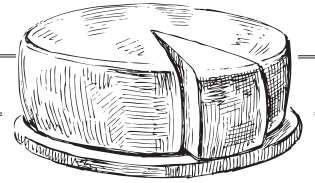


# PETITE CHOU

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

**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

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

## 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 sausage, chevre,  
 roasted seasonal vegetables,  
 carrot puree, ground cherry  
 gastrique 25.95

**CHEF'S RISOTTO**  
 Selection of local  
 ingredients MKT PRICE

**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 compound  
 butter 27.95

**CHICKEN CREPE**  
 Smoked chicken, summer  
 squash, parmesan 14.95

**VEGETABLE CREPE**  
 Roasted fall squash, sauteed  
 kale, chevre, herbs 14.95

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

**OMELETTE DU NUIT**  
 Seasonal ingredients, frites,  
 greens 16.95

**MUSSELS MEUNIÈRE  
 AND FRITES**  
 Roasted garlic, shallots, white  
 wine, butter, herbs 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
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
---	--------

### 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 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, Hon-  
 ey, 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