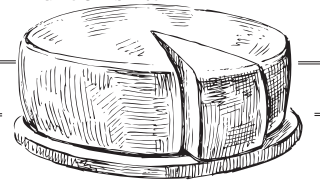


# PETITE CHOU

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

**CRAB & CORN  
 CHOWDER**  
 Chili oil, chive 9.95 / 12.95

**SHRIMP COCKTAIL**  
 Jumbo Shrimp, house  
 cocktail sauce, lemon 15.95

**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**  
 Horseradish, mustard, puffed  
 quinoa, quail yolk 12.95

## SALADS

**SALAD LYONNAISE**  
 Frisee, red onion, jowl bacon,  
 poached egg 11.95

**SALAD POIRE**  
 Spinach, Bartlett pears, jowl bacon,  
 gorgonzola, onion, pistachios,  
 maple balsamic vinaigrette 12.95

**FARRO & SPINACH SALAD**  
 Blueberries, squash, red onions, red  
 wine vinaigrette 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

*Add Gunthorp Farm chicken 7.95  
 Add Honey Creek Sirloin steak 8.95  
 Add Shrimp 9.95*

## DINNER ENTRÉES

**DUCK BREAST**  
 Crispy skin, butternut  
 puree, kale, duck demi  
 32.95

**STUFFED QUAIL**  
 Merguez lamb sausage,  
 chevre, roasted seasonal  
 vegetables, kale, carrot  
 puree, apple gastrique  
 25.95

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

**FISH DU NUIT**  
 Beet puree, farro, shaved  
 brussels, blood orange  
 beurre blanc MKT PRICE

**STEAK AU POIVRE**  
 10 oz Indiana strip steak,  
 pommes puree, Cognac  
 peppercorn sauce 39.95

**STEAK FRITES**  
 9oz Sirloin, frites,  
 Maître d'Hôtel butter  
 29.95

**CHICKEN CREPE**  
 Smoked chicken, roasted  
 cauliflower, sauteed spinach,  
 parmesan 14.95

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

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

**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

## DESSERTS & SWEET CREPES

**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**  
 Pâte à choux, vanilla gelato,  
 dark chocolate ganache 8.95

**HOUSEMADE GELATO**  
 Vanilla Bean, Chocolate,  
 Rotating House Selection  
 Single scoop 4.50  
 Double scoop 6.50

**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

## HOT BEVERAGES

**HUBBARD & CRAVENS  
 COFFEE** Refillable while you  
 are here 2.95

**ESPRESSO/DOUBLE  
 ESPRESSO** 2.75 / 3.50

**CAFÈ 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

# WINE & CHAMPAGNE

Our wines are carefully selected to go with our menu, the season, and the unique experience of Petite Chou. Your server is happy to make suggestions or answer any questions you may have.  
A votre santé!

CHAMPAGNE/BOLLE	GLASS		BTL
Laurent Perrier   Brut   Champagne <i>chardonnay-pinot noir- pinot meunier</i>	17		64
Gratien & Meyer   Cremant de Loire   Loire Valley <i>chenin blanc-chardonnay -cabernet franc-pinot noir</i>	12		44
Juve Y Camps   Brut Rosé   Cavado <i>pinot noir</i>	14		52
Larmandier-Bernier "Latitude" Extra Brut   Champagne <i>pinot noir</i>			95
Lanson   Brut Rosé   Champagne <i>pinot noir-chardonnay-pinot meunier</i>			87
Billecart-Salmon   Brut Reserve   Champagne <i>pinot noir-chardonnay-pinot meunier</i>			85
BLANC	GLASS	1/2 BTL	BTL
Pfaffl Vom Haus   Austria <i>gruner veltliner</i>	10	19	36
Pierre Sparr   Grand Reserve   Alsace <i>riesling</i>	11	21	40
Roger Neveu   Sancerre   Loire Valley <i>sauvignon blanc</i>	15	29	56
Chateau L'Ermitage   Auzan   Costières de Nimes <i>roussane-viognier-grenache</i>	9	17	32
JJ Vincent   Pouilly Fuisse   Burgundy <i>chardonnay</i>	16	23	60
Jean Marc Brocard   Chablis Grand Cru   Burgundy <i>chardonnay</i>			110
Les Deux Albion   White Gigondas   Rhone Valley <i>viognier-marsanne-micpoul</i>			46
ROSÉ	GLASS	1/2 BTL	BTL
La Plage Rosé   Provence <i>cabernet Sauvignon-grenache-garignan-merlot</i>	10	20	36
ROUGE	GLASS	1/2 BTL	BTL
Domaine de la Vigne Romaine   Moulin a Vent   Beaujolais <i>gamay</i>	12	23	44
Le Paradou   Côtes du Ventoux <i>grenache</i>	9	17	32
Bieler Pere & Fils   La Jassine   Côtes du Rhone <i>grenache-syrah</i>	10	19	36
Chateau La Marzelle   Right Bank Bordeaux <i>merlot-cabernet sauvignon-malbec</i>	11	21	40
Terra D'Oro   Amador County <i>petite syrah</i>	12	23	44
Marco Abella   Loidana   Priorat <i>garnatxa -carinyena-cabernet sauvignon</i>	17	33	64
Chateau Tour Prignac   Left Bank Bordeaux <i>cabernet sauvignon-merlot</i>	16	31	60
Dubost   Morgon   Beaujolais <i>gamay cru</i>		56	
Albert Bichot   Gevrey-Chambertin <i>pinot noir</i>			130
M Chapoutier La Petite Ruche   Crozes Hermitage   Rhone Valley <i>syrah</i>			55

## 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

## BEER

Upland Brewing Co "Champagne Velvet", Pilsner 8.00

Taxman Brewing Co Seasonal 8.00

3 Floyds Seasonal 7.00

Indiana City Brewing Co "Tribute", Pale Ale 8.00

Ask your server about additional rotating selections