

ARTISANAL CHEESE TASTING PLATE

Your choice between three or five house-ripened cheeses; selection rotates weekly depending on the availability of the limited production artisanal cheeses that we offer. 9.95 / 15.95

APPETIZERS

TOMATO ARTICHOKEBowl 5.25 Cup 3.50
ONION SOUP GRATINEEBowl 5.95

DUCK FAT FRITES
Potatoes fried the authentic way: in duck fat. Served with your choice of housemade aioli, Dijon mayonnaise or ketchup.4.95 / 6.95

CRAB CAKE
Served over field greens with a drizzle of Dijon sauce. Entree portion available for an additional charge8.95

COUNTRY PATE
Served with Local Folks mustard and housemade croutes6.95

WARMED MUSHROOM DUXELLES
Locally grown mushrooms slowly cooked with shallots, wine and a touch of cream.6.95

INDIVIDUAL SAVORY TART
Goat cheese, mushrooms and leeks6.95

SPECIALTY SALADS

FARMSTAND Fresh baby beets, arugula and oranges topped with Gorgonzola cheese and sugared pecans. Tossed in our signature blackberry pear vinaigrette.6.95

GOAT CHEESE Field greens lightly dressed with our signature blackberry pear vinaigrette. Topped with a warmed goat cheese croute. .6.25

PETITE CHOU SALAD AUX LARDONS* Our version of the traditional Lardons salad: Field greens lightly dressed, topped with warm lardon-style bacon and a sunny side up egg8.95

ENDIVE WITH WALNUTS & GORGONZOLA Dressed with olive oil and sea salt6.95

SIMPLE GREENS Simply dressed field greens4.95

PETITE CHOU

BISTRO AND CHAMPAGNE BAR

ENTREES

All entrees are served with a small salade verte and our housebaked baguette with VBC butter. Substitutions of side dishes gladly accommodated.

Specialty salads may be ordered in place of a salade verte for an additional 4.50.

FRESH CATCH Ask about today's variety and preparationMP

STEAK & FRITES Indiana steak served with a red wine demi glace .26.00

SEARED BEEF TENDERLOIN Pan-seared beef tenderloin, dry-aged and hand-selected by our Indiana family farmer. Served over pommes purée ..29.00

PAN-SEARED SUSTAINABLE SALMON Served over lentil du puy ..21.00

JUMBO SCALLOPS With a light wine and caper sauce over pommes purée .24.00

OMELETTE DU NUIT Chef's selection of three ingredients, served with pommes frites12.95

CHICKEN PAILLARD

Served with your choice of one of our side dishes and our housebaked baguette.

Seared, flattened, free-range chicken breast served with your choice of either a lemon-scented pan sauce or a traditional mustard sauce, topped with baby arugula and shaved Parmesan 16.00

BURGERS

PETITE CHOU BURGER WITH FRITES* Premium Indiana-raised natural chuck, cooked medium on a brioche bun with housemade aioli, caramelized leeks, sautéed mushrooms and Brie.12.95

BROKEN YOLK BURGER WITH FRITES* Topped with egg ...14.95

CROQUES

Served alongside lightly dressed field greens.

CROQUE MONSIEUR Premium ham, creamy béchamel sauce, Dijon mayonnaise and Gruyere cheese.9.75

CROQUE MADAME* The above with a fresh sunny side up egg. .10.25

MAC & CHEESE

GRUYÈRE5.95
GRUYÈRE WITH BACON6.50
GRUYÈRE, GORGONZOLA AND BACON6.95

SIDE DISHES

DUCK FAT FRITES4.95 / 6.95
POMMES PURÉE4.95
GRUYÈRE MAC AND CHEESE5.95
SIDE OF ARUGULA4.95
WARMED LENTIL DUPUY.....4.95
WARMED BEETS & GOAT CHEESE4.95
ASPARAGUS4.95

SAVORY CRÊPES

All crêpes are made to order using imported French flour to ensure authenticity and flavor. Served alongside lightly dressed field greens.

CHICKEN CRÊPE Seared chicken breast with arugula and mushrooms in a sherry cream sauce12.50

CRÊPE COMPLETE Bacon or ham, goat cheese and a touch of béchamel10.50

CRÊPE WITH POTATO AND GOAT CHEESE Roasted red potatoes, wild mushrooms, goat cheese and a touch of béchamel .10.50

CRÊPE AU FROMAGE A traditional cheese crêpe filled with your choice of Swiss or goat cheese with creamy béchamel sauce and a sprinkling of sea salt9.50

RATATOUILLE CRÊPE PROVENÇAL Vegetable dish of zucchini, eggplant, onions and tomatoes, served warm with Feta .9.25

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

CHAMPAGNE COCKTAILS

All champagne cocktails are served with Prosecco sparkling wine

CHAMPAGNE FRAMBOIS

A flute of Prosecco with all-natural housemade raspberry syrup .6.95

LAVENDER INFUSION

A flute of Prosecco infused with lavender6.95

FLEUR DE HIBISCUS

A beautiful hibiscus flower blooming in the bottom of a glass of Prosecco, sweetened with a touch of hibiscus syrup6.95

DOCTOR'S ORDERS

A flute of Prosecco infused with antioxidant rich POM juice . . .6.95

BLACKBERRY FIZZ

Housemade blackberry purée topped with Prosecco6.95

PETITE CHOU BELLINI

A flute of Prosecco with housemade peach purée6.95

PETITE CHOU MIMOSA

A flute of Prosecco with orange juice6.95

ALL AVAILABLE
BY THE PITCHER FOR 25.00

BLOODY MARY

PATACHOU BLOODY MARY

Made with local Hoosier Momma Bloody Mary Maker (all organic and vegan) and premium vodka, served with a salted rim by request7.25

ASK FOR OUR NEW SPECIALTY COCKTAIL MENU

FEATURING SUPER PREMIUM LIQUEURS INCLUDING ST. GERMAIN AND DOMAINE DE CANTON,
HOUSEMADE PUREES AND ALL NATURAL JUICES

WHITE WINES

Borgo Pinot Grigio, *Friuli, Italy*8.00/28.00

Mauritson Sauvignon Blanc, *Dry Creek, California*9.00/32.00

Fritsch "Windspiel" Gruner Veltliner, *Wagram, Austria*8.50/30.00

Louis Chevallier Macon Villages, (*Chardonnay*), *Burgundy, France* .8.00/28.00

R Collection by Raymond Chardonnay, *California*7.00/24.00

Brassfield Serenity (Sauvignon Blanc, Pinot Grigio, Gewurztraminer and Semillon), *High Valley, California*8.00/28.00

Drouhin-Vaudon Chablis (*Chardonnay*), *Burgundy, France*36.00

Kistler "Les Noisetiers" Chardonnay, *Sonoma Mountain, California*54.00

Chateau Ducasse Bordeaux (Sauvignon Blanc -Semillon), *Graves, France* .36.00

Champalou Vouvray/Chenin Blanc, *Loire, France*44.00

SPARKLING

Maschio Prosecco Brut, *Treviso, Italy*7.00/24.00

Denois Blanc de Blanc, *Languedoc, France*9.00/32.00

Laurent Perrier Brut (175ml), *Champagne, France*13.00

Taittinger Brut, *Champagne, France*65.00

Dom Perignon, *Champagne, France*210.00

PETITE CHOU LOCATIONS

14390 CLAY TERRACE BOULEVARD SUITE N° 150 CARMEL, IN 317.566.0765
823 WESTFIELD BOULEVARD, INDIANAPOLIS, IN 317.259.0765

PARTIES OF 8 OR MORE WILL BE CHARGED AN 18 PERCENT GRATUITY

RED WINES

Joseph Drouhin "Laforet" Borgogne (Pinot Noir), *Burgundy, France* 8.00/28.00

Next Pinot Noir, *Oregon*9.00/32.00

Kenwood Vintage Red (Merlot, Zinfandel, Petite Syrah), *Sonoma, California*7.00/24.00

Codice Tempranillo, *Spain*8.00/28.00

Le Bosquet du Sanglier Cotes-du-Rhone (Grenache), *Rhone, France* 10.50/37.00

Josh by Joseph Carr Cabernet Sauvignon, *Napa Valley, California* 9.00/32.00

Chateau de la Terriere Beajolais Villages (Gamay), *Burgundy, France* . . .38.00

Joseph Drouhin Gevrey-Chambertin (Pinot Noir), *Burgundy, France* . . .53.00

Louis Bernard Cotes-du-Rhone (Grenache-Syrah), *Rhone, France* . . .28.00

Stags Leap Merlot, *Napa Valley, California*40.00

Mauritson Cabernet Sauvignon, *Sonoma County, California*42.00

Domaine du Grand Tinel (Grenache, Syrah, Mourvedre),

Chateauneuf-du-Pape, France56.00

CRAFT BEER

SUN KING CREAM ALE Indiana 6.00

SUN KING PALE ALE Indiana 6.00

SUN KING WEE MAC Indiana 6.00

KRONENBOURG France 5.00

STELLA ARTOIS Belgium 5.00