PETITE CHOU
BISTRO AND CHAMPAGNE BAR®

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 Artichoke ..... Bowl 5.25 Cup 3.50

Onion Soup Gratinee ..... Bowl 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 charge 8.95

Country Pate
Served with Local Folks mustard and housemade croutes 6.95

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 leeks 6.95

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 egg 8.95

Endive with Walnuts & Gorgonzola Dressed with olive oil and sea salt 6.95

Simple Greens Simply dressed field greens 4.95

ENTREES

All entrees are served with a small salade verte and our housebaked baguette with VBC butter. Subsitutions 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 preparation ..... MP

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

Bistro Rotisserie Chicken Half of an all-natural, family-farmed Indiana chicken. Roasted daily in our traditional French rotisserie oven .18.00

Omelette Du Nuit Chef's selection of three ingredients, served with pommes frites 12.95

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

Gruyère 5.95

Gruyère with Bacon 6.50

Gruyère, Gorgonzola and Bacon 6.95

SIDE DISHES

Duck Fat Frites ..... 4.95 / 6.95

Pommes Purée 4.95

Gruyère Mac and Cheese 5.95

Side of Arugula 4.95

Warmed Lentil DuPuy 4.95

Warmed Beets & Goat Cheese 4.95

Asparagus 4.95

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 sauce 12.50

Crêpe Complete Bacon or ham, goat cheese and a touch of béchamel 10.50

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 salt 9.50

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 lavender 6.95

Fleur de Hibiscus
A beautiful hibiscus flower blooming in the bottom of a glass of Prosecco, sweetened with a touch of hibiscus syrup 6.95

Doctor's Orders
A flute of Prosecco infused with antioxidant rich POM juice ...6.95

Blackberry Fizz
Housemade blackberry purée topped with Prosecco 6.95

Petite Chou Bellini
A flute of Prosecco with housemade peach purée 6.95

Petite Chou Mimosa
A flute of Prosecco with orange juice 6.95

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 request 7.25

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 No. 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), *Chauteauneuf-du-Pape, France* 56.00

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