

PETITE CHOU DAILY MENU

1439 CLAY TERRACE BOULEVARD SUITE NO. 150 CARMEL, IN 317.566.0765
823 WESTFIELD BOULEVARD, INDIANAPOLIS, IN 317.259.0765

SPECIALTIES

PETITE CHOU CREPES 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, sautéed mushrooms, goat cheese and a touch of béchamel10.50
- 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 Feta9.25

PETITE CHOU BURGER WITH FRITES* Premium Indiana-raised natural chuck, served medium on a brioche bun with housemade aioli, caramelized leeks, sautéed mushrooms and Brie. Served with pommes frites12.95

BROKEN YOLK BURGER WITH FRITES* The above topped with a sunny side up egg .14.95

DUCK FAT FRITES

Potatoes fried the authentic way in duck fat. Why duck fat? Rendered duck fat is valued by chefs for its taste profile, its high burning point and its lower cholesterol levels, compared to butter and goose fat. It is a 100% natural, delicious alternative to processed corn oils. Served with housemade aioli, Dijon mayonnaise or ketchup.4.95 / 6.95

TARTINES

French open-faced sandwiches, served on thinly sliced and toasted country bread. Garnished with tomatoes and cucumber and served alongside lightly dressed field greens. Avocado upon request for an additional 1.60. Frites may be added for an additional 2.95.

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| CHICKEN SALAD The house recipe with mayonnaise, celery and bacon8.95 | SMOKED SALMON Premium, naturally smoked salmon served with tomatoes, cream cheese, red onions, imported olives and capers11.75 |
| EGG SALAD Housemade with eggs, mayonnaise, sea salt and cracked pepper8.95 | CAPRESSE Tomatoes, mozzarella, basil, fresh pesto and a splash of olive oil8.95 |
| TUNA SALAD White meat premium tuna made fresh daily with mayonnaise and a touch of Dijon mustard.8.95 | VEGETARIAN A curried lentil pâté served with vegetable garnish and a Dijon mayonnaise . .8.95 |
| HOUSE ROASTED TURKEY BREAST Herbed cream cheese, lettuce and mayonnaise. . . .8.95 | |

SOUP AND TARTINE SPECIAL Cup of soup and your choice of a single tartine: turkey, chicken salad, egg salad or tuna salad7.95

SOUP AND SALAD SPECIAL Cup of Tomato Artichoke or the soup of the day and a small house salad8.75

ONION SOUP GRATINEE AND SALAD Onion soup and a side of lightly dressed field greens .9.50
Substitution of a small Caesar or Spinach salad to any of the aboveadd 2.50

CROQUE SANDWICHES

A traditional French grilled ham and cheese sandwich, served on brioche alongside lightly dressed field greens. Frites may be added for an additional 2.95.

- CROQUE PETITE CHOU** Premium ham, mushrooms, a creamy béchamel and Brie.9.75
- CROQUE MONSIEUR** Premium ham, creamy béchamel sauce, Dijon mayonnaise and Gruyere cheese.9.75
- CROQUE MADAME*** The Croque Monsieur with a fresh egg sunny side up on top.10.25
Smoked salmon may be substituted for ham to any of the above sandwiches2.50

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. Your server will be happy to tell you what is currently available.
9.50 / 15.50

SALADS, SOUPS AND STARTERS

SALADE NIÇOISE A seared tuna steak, niçoise olives, baby potatoes, red onion and hard boiled egg on a bed of field greens lightly tossed in our sweet vinaigrette14.00

CHICKEN SALAD PATACHOU Our house recipe served over greens with a generous portion of fresh fruit and housemade muffin. Premium tuna salad or egg salad may be substituted for the chicken salad. . . .9.95

FARMSTAND SALAD Entree-sized salad of fresh baby beets, arugula and oranges topped with Gorgonzola cheese and sugared pecans. Tossed in the blackberry pear vinaigrette .8.95

CHOPPED COBB PATACHOU Fresh butter lettuce with natural, ultra-premium Indiana chicken, tomatoes, minced red onion, ripe avocado, Gorgonzola, bacon and hard boiled egg, tossed with our sweet vinaigrette9.95

CAESAR SALAD Classic salad with crisp Romaine lettuce, shaved Parmesan cheese and housemade croutons8.95

CAESAR SALAD CLUB With house roasted turkey, avocado and bacon.9.95

CAESAR SALAD WITH SALMON Grilled sustainable wild salmon16.00

SPINACH SALAD PATACHOU Fresh organic baby spinach, ripe berries, sugared pecans, red onion, housemade croutons and balsamic vinaigrette topped with imported Gorgonzola cheese8.95

SPINACH SALAD PATACHOU CLUB Topped with ultra-premium chicken . . .9.95

GOAT CHEESE SALAD Field greens lightly dressed with our blackberry pear vinaigrette. Topped with warmed goat cheese croutes (a small goat cheese crêpe may be substituted)9.25

Blackberry Pear Vinaigrette, Balsamic Vinaigrette, Sweet Vinaigrette, Caesar and Buttermilk Herb

SOUP OF THE DAY OR TOMATO ARTICHOKE SOUP
A Patachou specialty. . . Bowl 5.25 Cup 3.50

ONION SOUP GRATINEE Bowl 5.95

CRAB CAKE Served over field greens with a drizzle of Dijon sauce.8.95

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

WARMED MUSHROOM DUXELLES Locally grown mushrooms served over toasted country bread6.95

BEVERAGES

COFFEE Refillable while you are here.
House Blend, SWP Decaf, flavored Coffee of the Day, or Rotating Single Origin2.95

ICED COFFEE2.95

ESPRESSO2.75

DOUBLE ESPRESSO3.50

CAPPUCCINO4.25

LATTE3.50

MOCHA LATTE4.35

FLAVORED ESPRESSO OR CAPPUCCINO Assorted all-natural 1883 flavors55/per shot

MIGHTY LEAF® TEA Hand picked and packed premium teas. Ask your server for our variety of offerings3.25

ICED TEAS Freshly brewed several times daily with a rotating variety of teas.2.50

DRINKING CHOCOLATE Made with Bissengers® ultra-premium chocolates. This drinking chocolate is a thicker, richer, European version of hot cocoa. Triple Chocolate, Exotique or Peppermint4.95

HOT FRENCH CHOCOLATE Made the best way with frothed milk and dark chocolate. Served with whipped cream on top.4.35

SMOOTHIES Dannon® premium vanilla yogurt and a rotating combination of bananas and berries. One size only4.35

HOT MILK AND HONEY Steamed milk sweetened with natural honey3.25

STEAMERS Steamed milk with your choice of an 1883 flavor shot3.25

ORCHID ISLAND ORANGE JUICE .2.25/3.25

BIOTTA ORGANIC VEGETABLE

OR CARROT JUICE All-natural ultra-

premium bottled juices from Switzerland. 3.50

V8 JUICE1.95

MARTINELLI APPLE JUICE1.95

FRESH LEMONADE2.50

SOFT DRINKS Single can serving of Coke®, Diet Coke® and Sprite®1.95

CHAMPAGNE

Served with Prosecco sparkling wine

CHAMPAGNE FRAMBOISE
A flute of Prosecco with all-natural 1883 raspberry syrup6.50

LAVENDER COCKTAIL
A flute of Prosecco infused with lavender . . .6.95

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

POMEGRANATE COCKTAIL
A flute of Prosecco infused with antioxidant rich POM pomegranate juice6.95

BLACKBERRY COCKTAIL
Housemade blackberry purée topped with Prosecco6.50

PETITE CHOU BELLINI
A flute of Prosecco with peach purée . . .6.50

PETITE CHOU MIMOSA
A flute of Prosecco with orange juice and a fresh strawberry6.50

DOM PERIGNON25.00/210.00

MUMM CUVEE8.50/38.00

MOET & CHANDON65.00

OMELETTES

All omelettes are served with your choice of toasted brioche, mild sourdough or whole wheat bread, with or without cinnamon sugar. We use fresh free-range eggs from Indiana farms. Omelettes may be prepared "white" without yolks, using pure egg whites and no artificial egg products, for an additional charge of .75. Frites may be added for an additional 2.95.

OMELETTE OF THE DAY Three jumbo free-range eggs with today's special ingredients, your choice of toast and a cup of fresh fruit9.25

OMELETTE Three eggs, with your choice of one ingredient (additional ingredients \$1.60/ea.) . .8.75

INGREDIENTS Bacon, Salsa, Sautéed Mushrooms, Sour Cream, Cheddar, Caramelized Leeks, Cream Cheese, Smoked Gouda, Swiss Cheese, Grated Horseradish, Herbes de Provence, Tomatoes, Herbed Cream Cheese, Imported Brie, Feta, Goat Cheese, White Vermont Cheddar, Avocado, Red Onions, Organic Baby Spinach, Baby Arugula, Premium Indiana Ham.1.60/each

NAMESAKE OMELETTES Choose from one of our favorite omelette combinations (please, no substitutions). Served with your choice of toast and a cup of fresh fruit. And no, none of them are named after you10.95

EVERYONE'S FAVORITE Potatoes, bacon, sour cream and Cheddar
THE HIPPIE WITH A BENZ Spinach, tomatoes, mushroom and Feta
THE OVERACHIEVER Bacon, Cheddar, sour cream and horseradish
PETITE CHOU OMELETTE Ricotta cheese, tomatoes, bacon and basil

BROKEN YOLK SANDWICHES

Our modern version of a fried egg sandwich: two fresh eggs sunny side up, on toast. Served with a cup of fruit.

BROKEN YOLK PETITE CHOU* Sautéed mushrooms and Brie9.25

BROKEN YOLK SANDWICH WITH BACON* Cheddar cheese and bacon . . .9.25

BROKEN YOLK SANDWICH WITH BACON AND AVOCADO* Cheddar cheese, bacon and avocado9.25

BROKEN YOLK SANDWICH WITH SMOKED SALMON*11.75

BREAKFAST SPECIALTIES

CROISSANT FRENCH TOAST Served with warmed syrup, sugared pecans, powdered sugar and a cup of fresh fruit8.25

BREAKFAST CREPE PETITE CHOU Housemade crêpe with two fresh eggs sunny side up, creamy béchamel sauce and your choice of Swiss or Cheddar. Served with a cup of fruit8.75

STEAK AND EGGS PETITE CHOU Two fresh eggs sunny side up served alongside our Indiana-raised ribeye. Served with your choice of toasted brioche, mild sourdough or whole wheat bread, with or without cinnamon sugarMP

FRESH FRUIT SALAD Prepared fresh daily with premium offerings . . .Cup 4.25 Bowl 6.25
Served with croissant, muffin or toastCup 6.00 Bowl 8.25

Served with Dannon® premium vanilla yogurt topped with fresh fruitCup 5.50 Bowl 6.50

BRUCE'S GRANOLA Housemade with sundried Michigan cherries, raisins, almonds and toasted oats, served with 2% or skim milk5.95

Served with yogurt7.25

Served with fresh fruit7.50

Served with fresh fruit and yogurt7.95

OLD-FASHIONED OATMEAL Served hot with brown sugar and your choice of 2% or skim . .Bowl 5.95
Served with fresh berries, bananas and or raisinsBowl 7.75

TOAST WITH HOUSEMADE RICOTTA Your choice of mild sourdough, whole wheat or brioche topped with housemade ricotta cheese, sprinkled with sea salt and pepper5.25

LOADED TOAST WITH HOUSEMADE RICOTTA With field greens, tomatoes and cucumber .8.35

BAKED GOODS Wolferman's English Muffins; bagels (everything, wheat and plain); muffins (inquire as to today's rotating variety); croissants; toasted brioche, mild sourdough or whole wheat bread (with or without cinnamon sugar); and palmiers (rolled puff pastry with caramelized sugar)2.95

RED WINES

Bouchard Aîné & Fils Pinot Noir . . .8.00/29.00

Next Pinot Noir10.00/36.00

Barnard-Griffin Merlot9.00/33.00

A by Acacia Red Blend8.50/32.00

Sterling Vintner's Meritage7.50/28.00

Clos la Coutale, Malbec8.50/32.00

Hayman & Hill, Cabernet Reserve .7.50/28.00

Chanrion Beaujolais46.00

Drouhin Burgundy45.00

Lurton "Les Salices", Merlot34.00

Guigal Côtes-du-Rhone36.00

Chateau Meyney, Bordeaux60.00

Sterling Vineyard Reserve, Meritage58.00

WHITE WINES

Filadonna Pinot Grigio8.00/29.00

Rosenblum Sauvignon Blanc7.50/28.00

Drouhin "St. Veran" Chardonnay . .8.50/32.00

Columbia Cellarmaster Riesling . . .8.50/32.00

Raymond Reserve Chardonnay . . .9.00/33.00

Trimbach Pinot Blanc32.00

Seguinot-Bordet Chablis54.00

Champalou Chenin Blanc43.00

Chateau Ducasse Sauvignon Blanc38.00

Archambault Sancerre45.00

Cloudy Bay Sauvignon Blanc48.00

All wines are listed in progressive style, light to heavy

CRAFT BEER

ALL 5.00

3 FLOYD'S ALPHA KING Munster, IN

3 FLOYD'S GUMBALL HEAD Munster, IN

BELLS TWO HEARTED IPA Kalamazoo, MI

FAT TIRE AMBER ALE Fort Collins, CO

FLYING DOG GONZO IMPERIAL

PORTER Frederick, MD

KRONENBOURG France

STELLA ARTOIS Belgium

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

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