

PETITE CHOU

BISTRO **AND** CHAMPAGNE BAR

14390 CLAY TERRACE BOULEVARD SUITE N^o. 150 CARMEL, IN 317.566.0765
823 WESTFIELD BOULEVARD, INDIANAPOLIS, IN 317.259.0765

SPECIALTIES

PETITE CHOU 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, creamy wild mushrooms and goat cheese10.50
- 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 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.

- CHICKEN SALAD** The house recipe with mayonnaise, celery and bacon9.75
- EGG SALAD** Housemade with eggs, mayonnaise, sea salt and cracked pepper9.75
- TUNA SALAD** White meat premium tuna made fresh daily with mayonnaise and a touch of Dijon mustard.9.75
- HOUSE ROASTED TURKEY BREAST** Herbed cream cheese, lettuce and mayonnaise. . . .9.75
- SMOKED SALMON** Premium, naturally smoked salmon served with tomatoes, cream cheese, red onions, imported olives and capers . . .14.50
- CAPRESE** Tomatoes, mozzarella, basil, fresh pesto and a splash of olive oil9.75
- VEGETARIAN** A curried lentil pâté served with vegetable garnish and a Dijon mayonnaise . . .9.75

SOUP AND TARTINE SPECIAL Cup of soup and your choice of a single tartine: turkey, chicken salad, egg salad or tuna salad9.50

SOUP AND SALAD SPECIAL Cup of Tomato Artichoke or the soup of the day and a small green salad9.50

ONION SOUP GRATINEE AND SALAD Onion soup and a side of lightly dressed field greens .9.75
Substitution of a small Caesar or Spinach salad to any of the aboveadd 3.00

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** Smoking Goose ham, mushrooms, a creamy béchamel and Brie.9.75
- CROQUE MONSIEUR** Smoking Goose 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.11.75
Smoked salmon may be substituted for ham to any of the above sandwiches3.75

ARTISANAL CHEESE TASTING PLATE

Your choice between three or five house-ripened cheeses; selection rotates weekly. 9.95 / 15.95

SALADS, SOUPS & 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, shaved Parmesan and a croute .8.95

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

CAESAR SALAD WITH SALMON .14.00

SPINACH SALAD PATACHOU Fresh organic baby spinach, ripe berries, sugared pecans, red onion and balsamic vinaigrette topped with imported Gorgonzola cheese and a croute8.95

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

ENDIVE WITH WALNUTS & GORGONZOLA Endive, arugula and roasted squash dressed with olive oil and sea salt.6.95

Blackberry Pear Vinaigrette, Balsamic Vinaigrette, Sweet Vinaigrette and Caesar

SOUP OF THE DAYBowl 5.25 Cup 3.75

TOMATO ARTICHOKE SOUP A Patachou specialty . . . Bowl 5.25 Cup 3.75

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, apple chutney and housemade croutes6.95

WARMED MUSHROOM DUXELLES Sautéed locally grown mushrooms served with toasted country bread6.95

ASK FOR OUR NEW SPECIALTY COCKTAIL MENU

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

BEVERAGES

- COFFEE** Refillable while you are here.
House Blend, SWP Decaf, flavored Coffee of the Day, or Rotating Single Origin2.95
- ICED COFFEE**2.95
- ESPRESSO**2.75
DOUBLE ESPRESSO3.50
CAPPUCCINO3.50
LATTE3.75
- FLAVORED ESPRESSO OR CAPPUCCINO** Assorted all-natural 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
- 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 only5.50
- HOT MILK AND HONEY** Steamed milk sweetened with natural honey3.25
- STEAMERS** Steamed milk with your choice of an all natural flavor shot3.25
- ORCHID ISLAND ORANGE JUICE** .2.75/3.75
V8 JUICE1.95
MARTINELLI APPLE JUICE1.95
FRESH LEMONADE2.50
- SOFT DRINKS** Single can serving of Coke®, Diet Coke® and Sprite®1.95

PETITE CHOU BLOODY MARY

Made with local Hoosier Momma Bloody Mary Maker (organic and vegan) and premium vodka, served with a salted rim by request. 6.95

CHAMPAGNE

Served with Prosecco sparkling wine

- CHAMPAGNE FRAMBOIS**
A flute of Prosecco with all-natural raspberry syrup6.95
- 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 syrup6.95
- DOCTOR'S ORDERS**
A flute of Prosecco infused with antioxidant rich POM pomegranate juice6.95
- BLACKBERRY FIZZ**
Housemade blackberry purée topped with Prosecco6.95
- PETITE CHOU BELLINI**
A flute of Prosecco with peach purée . . .6.95
- PETITE CHOU MIMOSA**
A flute of Prosecco with orange juice and a fresh strawberry6.95
- ALL CHAMPAGNE COCKTAILS ARE AVAILABLE BY THE PITCHER FOR 25.00*
- Maschio Prosecco Brut7.00/25.00
- Denois Blanc de Blanc9.00/32.00
- Stellina Di Notte Prosecco . . .8.50/30.00
- Louis Roederer Brut (375ml) .12.00/25.00
- Taittinger Brut65.00
- Gruet Rose30.00
- Dom Perignon210.00

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, and we take pride in using fresh, sometimes local ingredients, so if something isn't ripe we'll let you know. Omelettes may be prepared "white" without yolks, using pure egg whites and no artificial egg products, for an additional charge of 1.00. 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 fruit10.95
- OMELETTE** Three eggs with your choice of three ingredients and a cup of fresh fruit10.95
- INGREDIENTS** Bacon, Salsa, Sautéed Mushrooms, Sour Cream, Caramelized Leeks, Cream Cheese, Swiss Cheese, Grated Horseradish, Herbes de Provence, Tomatoes, Herbed Cream Cheese, Imported Brie, Feta, Goat Cheese, New York White Cheddar, Avocado, Onions, Organic Baby Spinach, Baby Arugula, Smoking Goose Premium Ham1.60/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 New York White Cheddar
- THE HIPPIE WITH A BENZ** Spinach, tomatoes, mushroom and Feta
- THE OVERACHIEVER** Bacon, New York White Cheddar, sour cream and horseradish
- PETITE CHOU OMELETTE** Ricotta cheese, tomatoes, bacon and fresh basil

BROKEN YOLK SANDWICHES

Our modern version of a fried egg sandwich: two fresh eggs sunny side up, on toast. Eggs are served runny unless you request otherwise. Served with a cup of fresh fruit.

- BROKEN YOLK PETITE CHOU*** Sautéed mushrooms and Brie9.75
- BROKEN YOLK WITH BACON*** New York White Cheddar cheese and bacon . . .10.25
- BROKEN YOLK WITH BACON AND AVOCADO***
New York White Cheddar cheese, bacon and avocado10.85
- BROKEN YOLK WITH SMOKED SALMON***15.50
- BROKEN YOLK WITH SMOKED SALMON AND BACON***16.25
- CRAB CAKE BROKEN YOLK SANDWICH***16.25

BREAKFAST SPECIALTIES

- CROISSANT FRENCH TOAST** Served with warmed syrup, sugared pecans, powdered sugar and a cup of fresh fruit8.95
- 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
- FRESH FRUIT SALAD** Prepared fresh daily with premium offerings . . .Cup 4.50 Bowl 7.25
Served with croissant, muffin or toastCup 6.75 Bowl 8.75
Served with Dannon® premium vanilla yogurt topped with fresh fruitCup 5.75 Bowl 7.50
- BRUCE'S GRANOLA** Housemade with sundried Michigan cherries, raisins, almonds and toasted oats, served with 2% or skim milk5.95
Served with yogurt7.50
Served with fresh fruit7.95
Served with fresh fruit and yogurt8.50
- 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 raisins.Bowl 7.95
Side of sugared pecans, almonds or raisins available1.00
- LOADED TOAST WITH HOUSEMADE RICOTTA** Your choice of mild sourdough, whole wheat or brioche topped with field greens, tomatoes, cucumber and housemade ricotta cheese, sprinkled with sea salt and pepper8.50
- 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)3.00

WHITE WINES

- Borgo Pinot Grigio8.00/29.00
- Mapema Sauvignon Blanc8.00/29.00
- Louis Chevallier Macon Villages8.00/29.00
- Bougrier Chenin Blanc7.50/27.00
- Buehler Chardonnay8.50/30.00
- Brassfield Serenity (Sauvignon Blanc, Pinot Grigio, Gewurztraminer and Semillon)8.00/29.00
- Fritsch "Windspiel" Gruner Veltliner30.00
- Drouhin-Vaudon Chablis (Chardonnay) . . .36.00
- Chateau Ducasse Bordeaux (Sauvignon Blanc - Semillon)36.00
- Champalou Vouvray/Chenin Blanc44.00
- Kistler "Les Noisetiers" Chardonnay54.00

RED WINES

- Joseph Drouhin Beaujolais (Gamay) .7.00/25.00
- A to Z Pinot Noir10.50/35.00
- Ercavio Tempranillo7.50/27.00
- Terrazas "Reserva" Cabernet Sauvignon .9.00/32.00
- Chateau De Pennautier, Rouge (Cabernet, Merlot, Malbec, Grenache, Syrah)9.00/32.00
- Il Borra "Pian Di Nova" Super Tuscan 9.50/33.00
- Luigi Bosca "Reserva" Malbec9.00/32.00
- Chateau de la Terriere Beaujolais Villages .38.00
- Joseph Drouhin Gevrey-Chambertin (Pinot Noir)53.00
- Louis Bernard Cotes-du-Rhone (Grenache-Syrah)28.00
- Stags Leap Merlot40.00
- Mauritson Cabernet Sauvignon42.00
- Domaine du Grand Tinel (Grenache, Syrah, Mourvedre)56.00

CRAFT BEER

- SUN KING: CREAM ALE, PALE ALE, or WEE MAC** Indiana 6.00
- KRONENBOURG** France 5.00
- STELLA ARTOIS** Belgium 5.00

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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