

## OMELETTES

A favorite of *Bon Appetit* magazine! Omelettes may be prepared "white" without yolks, using pure egg whites and no artificial egg products or coloring agents, for an additional charge of .75.

- Omelette of the Day** Inquire as to today's special ingredients, served with a cup of fresh fruit your choice of toasted brioche, mild sourdough or whole wheat bread, with or without cinnamon sugar ..... **8.95**
- Omelette** Three fresh jumbo free-range eggs, choice of one ingredient (additional ingredients \$1.60 each) served with your choice of toasted brioche, mild sourdough or whole wheat bread, with or without cinnamon sugar ..... **8.25**
- Ingredients** Alfalfa Sprouts, Bacon, Freshly Grated Horseradish, Salsa, White Mushrooms, Sour Cream, Onions, Gruyere, Cheddar, Cream Cheese, Smoked Gouda, Swiss Cheese, Fresh Herbs, Tomatoes, Herbed Cream Cheese, Imported Brie, Feta, Goat Cheese, White Vermont Cheddar, Avocado, Organic Baby Spinach, Premium Ham ..... **1.60/each**
- Patachou Namesake Omelettes** Three of our favorite omelette combinations (no substitutions please). Served with a cup of fresh fruit your choice of toasted brioche, mild sourdough or whole wheat bread, with or without cinnamon sugar. And no, none of them are named after you ..... **10.95**
- The Overachiever** Bacon, cheddar, sour cream and horseradish
- The Hippie with a Benz** Spinach, tomato, mushroom and feta
- Everyone's Favorite** Potatoes, bacon, sour cream and cheddar

## BREAKFAST

- Breakfast Crêpe Patachou\*** One housemade crêpe with two fresh eggs sunny side up, creamy béchamel sauce and your choice of the traditional gruyere, or cheddar. Served with a cup of fruit ..... **7.95**
- Croissant French Toast Patachou** Served with warmed maple syrup, toasted nuts, powdered sugar, and a cup of fresh fruit ..... **7.50**
- Broken Yolk Sandwich with Bacon\*** Two fried eggs, cheddar cheese and bacon on your choice of toast: Mild sourdough, whole wheat, brioche or cinnamon. Served with a cup of fruit ..... **8.95**
- Broken Yolk Sandwich with Salmon\*** Two fried eggs and premium, naturally smoked salmon on your choice of toast. Served with a cup of fruit ..... **10.95**
- Fresh Fruit Salad** Prepared fresh daily with the best of the season's offerings ..... **Cup 4.25 Bowl 5.75**
- With croissant, muffin or toast ..... **Cup 5.50 Bowl 7.00**
- Berries only ..... **market price**
- Bruce's Granola** Housemade with sundried Michigan cherries, raisins, almonds and toasted oats, served with 2% or skim milk ..... **5.50**
- With Dannon® premium vanilla yogurt ..... **6.25**
- With fruit ..... **6.25**
- With both yogurt and fruit ..... **7.00**
- Old-Fashioned Oatmeal** Served piping hot with brown sugar and your choice of 2% or skim milk ..... **Bowl 5.50**
- With bananas or strawberries ..... **Bowl 6.50**
- Oatmeal and Granola Parfait** Layers of oatmeal and granola ..... **6.25**
- With bananas or strawberries ..... **7.00**
- Smoothies** Dannon® premium vanilla yogurt and a combination of bananas and berries (ask your server for today's variety). No commercial purées, no chemicals, no thickeners, no artificial flavorings or stabilizers! One size only ..... **3.95**
- Fresh Fruit and Yogurt** We use Dannon® premium vanilla yogurt and generous helpings of our wonderful fruit. .... **Cup 5.00 Bowl 6.00**

## BAKED GOODS

- Palmier** Heart-shaped golden puff pastry with a caramelized sugar coating ..... **1.95**
- Croissant** Served with butter and preserves. .... **2.50**
- Cinnamon Rolls** Cinnamon perfection with cream cheese icing. .... **2.95**
- Toast** Our bread is made from organic flour and is hand-milled by our bakers. Mild sourdough, whole wheat, brioche or cinnamon ..... **2.50**
- Toast with Nutella** Your choice of mild sourdough, whole wheat or brioche, served with Nutella® hazelnut spread ..... **3.95**
- Muffins** Inquire as to our daily selection of housemade muffins. .... **2.50**
- Bagels** Our bagels are freshly made and served toasted with a side of cream cheese. Plain, whole wheat or everything ..... **2.50**
- With herbed cream cheese and a generous portion of red onion, tomato and sprouts ..... **4.95**

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

## CROQUE SANDWICHES

- Croque Petite Chou** Featuring ham, mushrooms and imported Brie. Served with a side of lightly dressed field greens. . . .8.75  
**Croque Monsieur** A traditional grilled French ham and cheese sandwich, adorned with a creamy béchamel sauce, Dijon mustard and Gruyere cheese. Served with a side of lightly dressed field greens. . . . .8.75  
**Croque Madame\*** The above sandwich with a fried egg on top. Served with a side of lightly dressed field greens. . . . .9.75

## CREPES

### ENTREE CRÊPES

- Chicken Crêpe with Asparagus and Mushrooms** Roasted chicken in a light sauce with asparagus tips and sauteed mushrooms . . . . .8.95  
**Crêpe with Potato and Goat Cheese** Potatoes, sauteed mushrooms and goat cheese in a creamy béchamel sauce . . .8.95  
**Crêpe au Fromage** A traditional cheese crêpe filled with your choice of gruyere or goat cheese with creamy béchamel sauce and a sprinkling of sea salt. Served over dressed field greens . . . . .8.95  
**Ratatouille Crêpe** Provençal summer vegetable dish of zucchini, eggplant, onions, and tomatoes, served warm in a crêpe with feta cheese . . . . .8.95  
**Breakfast Crêpe Patachou\*** One housemade crêpe with two fresh eggs sunny side up, creamy béchamel sauce and your choice of the traditional gruyere, or cheddar. Served with a cup of fruit . . . . .7.95

### SWEET CRÊPES AND DESSERTS

- Harrison's Crêpe** The best of both worlds:, fresh berries with warmed chocolate ganache and a touch of creme anglaise . . .5.95  
**Brown Sugar and Banana Crêpe** Bananas and a warmed caramel sauce served with slivered almonds . . . . .5.95  
**French Crêpes Fines Sucree** Our freshly made crêpe, lightly buttered and folded around the house-infused sugar of your choice: Cinnamon Sugar, Plain Sugar, Vanilla Sugar, Chocolate Sugar, or Orange Sugar. Served with whipped cream and powdered sugar . . . . .2.95  
**After-School Crêpe** Our freshly made crêpe folded around your choice of: Nutella® or Peanut Butter and Jelly . . . . .4.95  
Add sliced banana . . . . .add .75  
**Warmed Chocolate Ganache Crêpe** Garnished with pistachios and powdered sugar . . . . .4.95  
**Fresh Berry Crêpe** A warm crêpe filled with fresh berries and creme anglaise, with a light sprinkling of vanilla sugar. . . . .5.25  
**Apple Tart** An individual apple tart, served warm with a dollop of whipping cream . . . . .5.95  
**French Macaroons** The perfect light cookie, made of fine almond flour, sugar and egg white. Crispy outside and creamy inside, these assorted flavors of mini-pastries are a Parisian favorite! Chocolate, Raspberry, Pistachio . . . . .Three for 3.50  
**Special Seasonal Macaroons** Cinnamon or Pumpkin . . . . .Three for 3.50  
**Madelines** A traditional French tea cake, in two flavors: Lemon-scented and Chocolate . . . . .Two for 3.95  
**Pumpkin Cake with Cream Cheese Icing** A fall favorite . . . . .5.95  
**Big Chocolate Cake** Five layers of chocolate cake and chocolate buttercream icing . . . . .5.95  
**Carrot Cake** Six rich layers of carrot cake topped with cream cheese icing. . . . .5.95  
**Lemon Tart** Traditional French lemon tart with a shortbread crust and baked lemon curd filling. . . . .5.95  
**Cookies** Homemade treats from our kitchen, available in Chocolate Chip, Snickerdoodle, Ginger or Peanut Butter . . . .1.95

## PETIT CHIEN

- Frosty Paws** Every dog's favorite frozen treat. A percentage of our sales of Frosty Paws goes to benefit animal care groups . . . . .2.50  
**Bowls of Water** Compliments of the house! . . . . .Free



## TARTINES

French open-faced sandwiches, traditionally served on thinly sliced and toasted brioche or country bread. All tartines are served with a side of lightly dressed field greens.

<b>Chicken Salad</b> All white meat house recipe with mayonnaise, celery and a bit of bacon. . . . .	8.25
<b>Egg Salad</b> Housemade with eggs, mayonnaise, sea salt and cracked pepper. . . . .	8.25
<b>Tuna Salad</b> White meat premium dolphin-free tuna made fresh daily with mayonnaise and a touch of Dijon mustard. . . . .	8.25
<b>House Roasted Turkey Breast</b> Roasted daily and served with herbed cream cheese, lettuce and mayonnaise. . . . .	8.25
<b>Capresse</b> Tomato, mozzarella, basil, and a splash of olive oil . . . . .	8.25
<b>Smoked Salmon</b> Premium, naturally smoked salmon served with tomato, cream cheese, red onions, imported olives and capers .	11.00
Avocado upon request . . . . .	add 1.60

## SINGLE TARTINE SPECIALTIES

<b>Salad and Tartine Special</b> A small house salad with your choice of dressings and half of a turkey, chicken salad, egg salad, tuna salad, or vegetarian sandwich served on your choice of mild sourdough or whole wheat bread . . . . .	7.75
Substitution of a small Caesar or Spinach salad . . . . .	add 2.50
<b>Soup and Tartine Special</b> Cup of soup and half of a turkey, chicken salad, egg salad, tuna salad, or vegetarian sandwich served on your choice of mild sourdough or whole wheat bread . . . . .	7.75
<b>Soup and Salad Special</b> Cup of soup and a small house salad . . . . .	7.75
Substitution of a small Caesar or Spinach salad . . . . .	add 2.50


## SALADS

<b>Goat Cheese Salad</b> Field greens lightly dressed with our specialty house dressing, a blackberry and pear balsamic vinaigrette. Topped with warmed goat cheese croutes (small goat cheese crêpe can be substituted for the croutes) . . . . .	8.25
<b>Salade Nicoise</b> A seared tuna steak, nicoise olives, baby potatoes, hearts of palm, red onion, hard boiled egg and haricot verts on a bed of lightly dressed field greens . . . . .	11.25
<b>Chicken Salad Patachou</b> Our house recipe with all white meat, mayonnaise, celery and a bit of bacon. Served over greens with a generous portion of fresh fruit and housemade muffin or single piece of toast. All white meat dolphin-free premium tuna salad or egg salad may be substituted for the chicken salad. . . . .	8.95
<b>Chopped Cobb Patachou</b> Fresh butter lettuce with all white meat poached chicken, tomato, minced red onion, ripe avocado, gorgonzola, bacon and hard boiled egg, tossed lightly with a slightly sweetened vinaigrette . . . . .	9.25
<b>Caesar Salad</b> Classic salad with crisp Romaine lettuce, shaved Parmesan cheese and housemade croutons. . . . .	8.25
<b>Caesar Salad Club</b> The above with house roasted turkey, avocado and bacon. . . . .	9.25
<b>Spinach Salad Patachou</b> Fresh organic baby spinach, ripe berries, sugared pecans, red onion, housemade croutons and balsamic vinaigrette topped with imported Gorgonzola cheese . . . . .	8.25
<b>Spinach Salad Patachou Club</b> The above served topped with poached chicken . . . . .	9.25
<b>House Salad</b> Field greens, vegetable garnish, shaved Parmesan and croutons. Served with your choice of dressing . . . . .	7.00

Choose from the following housemade dressings: our specialty house dressing, a Blackberry Pear Vinaigrette; Balsamic Raspberry, and Oregano Vinaigrettes; Creamy Blue Cheese or Caesar.

## SOUPS

<b>Tomato Artichoke</b> Our house specialty . . . . .	Bowl 4.75 Cup 3.25
<b>Soup of the Day</b> Prepared with the freshest ingredients and housemade soup stocks. . . . .	Bowl 4.75 Cup 3.25



## BEVERAGES

**Petite Chou® Tea** Our private label teas, filled when ordered in individual sachets. Available in the following varieties:

**Black Tea:** Organic English Breakfast, Organic Grand Earl Grey (fair trade), Darjeeling. **White Tea:** Organic Ginger Peach, Organic Pomegranate. **Green Tea:** Organic Himalayan Green (fair trade), Organic Jasmine Citrus. **Red Tea:** Winter Mint.

**Herbal Tea:** Organic Chamomile. **Oolong:** Organic Amber Dragon . . . . .2.95

**Coffee** Refillable while you are here. Café Patachou® House Blend, SWP Decaf, flavored Coffee of the Day, or Rotating Single Origin .2.95

**Cafe Creme** Black coffee served with a side of warmed half and half . . . . .3.25

**Iced Coffee** Café Patachou® House Blend or flavored Coffee of the Day . . . . .2.95

**Espresso** Our dark roasted beans served Italian style, a single demi-tasse of coffee extracted by steam. . . . .2.00

**Double Espresso** Double serving of the above . . . . .3.00

**Cappuccino** A shot of espresso with frothed and steamed 2% milk. (1/3 espresso, 1/3 steamed milk, 1/3 froth) . . . . .3.50

**Latte** A shot of espresso served in a oversized cup of steamed milk . . . . .3.50

**Mocha Latte** Latte with chocolate milk, with whipped cream on top. . . . .3.95

**Flavored Espresso or Cappuccino** Assorted Torani flavors . . . . .50/per shot

**Hot French Chocolate** Made the best way with frothed milk and dark chocolate. Served with whipped cream on top. .3.95

**Iced Teas** Freshly brewed several times daily with a rotating variety of premium teas. . . . .2.50

**Smoothies** We use Dannon® premium vanilla yogurt and a combination of bananas and berries (ask your server for today's variety). No commercial purées, no chemicals, no thickeners, no artificial flavorings or stabilizers! One size only . . . . .3.95

**Hot Milk and Honey** Steamed milk sweetened with natural honey . . . . .2.95

**Steamers** Steamed milk with your choice of flavor shot. . . . .2.95

**Freshly Squeezed Orange Juice** We serve organic fresh squeezed juice. . . . .1.75/2.75

**V8 Juice** Single serving 5 1/2 ounce can, also available in sodium-free . . . . .1.95

**Martinelli Apple Juice** Single serving 10 ounce apple shaped bottle . . . . .1.95

**Premium Bottled Waters** FIJI or Perrier . . . . .2.25

**Soft Drinks** Single can serving of Coke®, Diet Coke®, Sprite® . . . . .1.95

## DESSERTS

**Apple Tart** An individual apple tart, served warm with a dollop of whipping cream . . . . .5.95

**French Macaroons** The perfect light cookie, made of fine almond flour, sugar and egg white. Crispy outside and creamy inside, these assorted flavors of mini-pastries are a Parisian favorite! . . . . .Three for 3.50

**Special Seasonal Macaroons** Cinnamon or Pumpkin . . . . .Three for 3.50

**Madelines** A traditional French tea cake, in two flavors: Lemon-scented and Chocolate . . . . .Two for 3.95

**Pumpkin Cake with Gingered Cream Cheese Icing** A fall favorite . . . . .5.95

**Big Chocolate Cake** Five layers of chocolate cake and chocolate buttercream icing . . . . .5.95

**Carrot Cake** Six rich layers of carrot cake topped with cream cheese icing. . . . .5.95

**Lemon Tart** Traditional French lemon tart with a shortbread crust and baked lemon curd filling. . . . .5.95

**Cookies** Homemade treats from our kitchen, available in Chocolate Chip, Snickerdoodle, Ginger or Peanut Butter . . . .1.95

**Whole Lemon Tart** . . . . .45.00

**Whole Big Chocolate Cake or Big Carrot Cake** . . . . .75.00

**Custom Gourmet Sheet Cake** Whole sheet for 96 people, half sheet for 48. Requires 48 hours notice. . . .140.00 sheet  
. . . . .75.00 half sheet

## SWEET CRÊPES

**Harrison's Crêpe** The best of both worlds:, fresh berries with warmed chocolate ganache and a touch of creme anglaise . .5.95

**Brown Sugar and Banana Crêpe** Bananas and a warmed caramel sauce served with slivered almonds . . . . .5.95

**French Crêpes Fines Sucree** Our freshly made crêpe, lightly buttered and folded around the house-infused sugar of your choice: Cinnamon Sugar, Plain Sugar, Vanilla Sugar, Chocolate Sugar, or Orange Sugar. Served with whipped cream and powdered sugar . . . . .2.95

**After-School Crêpe** Our freshly made crêpe folded around your choice of: Nutella® or Peanut Butter and Jelly . . . . .4.95  
Add sliced banana . . . . .add .75

**Warmed Chocolate Ganache Crêpe** Garnished with pistachios and powdered sugar . . . . .4.95

**Fresh Berry Crêpe** A warm crêpe filled with fresh berries and creme anglaise, with a light sprinkling of vanilla sugar. . .5.25

**PETITE CHOU BY PATACHOU®**  
823 Westfield Boulevard, Indianapolis, Indiana, 46220  
Phone: 317.259.0765

**ALSO BY PATACHOU, INCORPORATED:**

**CAFÉ PATACHOU®**  
4911 North Pennsylvania Street, Indianapolis, Indiana 46205  
Phone: 317.925.2823

**CAFÉ PATACHOU® RIVER CROSSING**  
8691 River Crossing Boulevard, Indianapolis, Indiana 46240  
Phone: 317.815.0765

**CAFÉ PATACHOU® CARMEL**  
4733 126th Street, Carmel, Indiana 46032  
Phone: 317.569.0965

**PATACHOU ON THE PARK®**  
225 West Washington Street, Indianapolis, Indiana, 46204  
Phone: 317.632.0765

