

# PETITE CHOU DAILY MENU

14390 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 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, sautéed 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

## 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.*

- CHICKEN SALAD** The house recipe with mayonnaise, celery and bacon . . . . .8.95  
**EGG SALAD** Housemade with eggs, mayonnaise, sea salt and cracked pepper . . . . .8.95  
**TUNA SALAD** White meat premium tuna made fresh daily with mayonnaise and a touch of Dijon mustard. . . . .8.95  
**HOUSE ROASTED TURKEY BREAST** Herbed cream cheese, lettuce and mayonnaise. . . .8.95  
**SMOKED SALMON** Premium, naturally smoked salmon served with tomatoes, cream cheese, red onions, imported olives and capers . . . .11.75  
**CAPRESSE** Tomatoes, mozzarella, basil, fresh pesto and a splash of olive oil . . . . .8.95  
**VEGETARIAN** A curried lentil pâté served with vegetable garnish and a Dijon mayonnaise . .8.95

**SOUP AND TARTINE SPECIAL** Cup of soup and your choice of a single tartine: turkey, chicken salad, egg salad or tuna salad . . . . .7.95

**SOUP AND SALAD SPECIAL** Cup of Tomato Artichoke or the soup of the day and a small house salad . . . . .8.75

**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 above . . . . .add 2.50

## CROQUE SANDWICHES

*A traditional French grilled ham and cheese sandwich, served on brioche alongside lightly dressed field greens.*

- 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 sandwiches . . . . .2.50



## COCKTAILS

- CHAMPAGNE ST. GERMAIN** A flute of Prosecco and St. Germain liqueur . . . . .8.00  
**ST. GERMAIN COCKTAIL** A superbly refreshing drink of this famed French liqueur . . . .8.00  
**FRENCH MARTINI** Vodka and St. Germain with a touch of Prosecco . . . . .8.00  
**CRANBERRY ICE** St. Germain-infused cranberry granita and Prosecco cocktail . . . . .8.00

## 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 vinaigrette . . . . .14.00

**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 vinaigrette . . . .9.95

**CAESAR SALAD** Classic salad with crisp Romaine lettuce, shaved Parmesan cheese and housemade croutons . . . . .8.95

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

**CAESAR SALAD WITH SALMON** Grilled sustainable wild salmon . . . . .16.00

**SPINACH SALAD PATACHOU** Fresh organic baby spinach, ripe berries, sugared pecans, red onion, housemade croutons and balsamic vinaigrette topped with imported Gorgonzola cheese . . . . .8.95

**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 croutes . . . . .6.95

**WARMED MUSHROOM DUXELLES** Locally grown mushrooms served over toasted country bread . . . . .6.95

## BEVERAGES

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

**ICED COFFEE** . . . . .2.95

**ESPRESSO** . . . . .2.75

**DOUBLE ESPRESSO** . . . . .3.50

**CAPPUCCINO** . . . . .4.25

**LATTE** . . . . .3.50

**MOCHA LATTE** . . . . .4.35

**FLAVORED ESPRESSO OR CAPPUCCINO** Assorted all-natural 1883 flavors . . . . .55/per shot

**MIGHTY LEAF® TEA** Hand picked and packed premium teas. Ask your server for our variety of offerings . . . . .3.25

**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 Peppermint . . . .4.95

**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 only . . . . .4.35

**HOT MILK AND HONEY** Steamed milk sweetened with natural honey . . . . .3.25

**STEAMERS** Steamed milk with your choice of an 1883 flavor shot . . . . .3.25

**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 JUICE** . . . . .1.95

**MARTINELLI APPLE JUICE** . . . . .1.95

**FRESH LEMONADE** . . . . .2.50

**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 syrup . . . . .6.50

**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 syrup . . . . .6.95

**POMEGRANATE COCKTAIL**  
A flute of Prosecco infused with antioxidant rich POM pomegranate juice . . . . .6.95

**BLACKBERRY COCKTAIL**  
Housemade blackberry purée topped with Prosecco . . . . .6.50

**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 strawberry . . . . .6.50

**DOM PERIGNON** . . . . .25.00/210.00

**MUMM CUVEE** . . . . .8.50/38.00

**MOET & CHANDON** . . . . .65.00

## 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.*

**OMELETTE OF THE DAY** Three jumbo free-range eggs with today's special ingredients, your choice of toast and a cup of fresh fruit . . . . .9.25

**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 you . . . . .10.95

**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 Brie . . . . .9.25

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

**BROKEN YOLK SANDWICH WITH BACON AND AVOCADO\*** Cheddar cheese, bacon and avocado . . . . .9.25

**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 fruit . . . . .8.25

**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 fruit . . . . .8.75

**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 sugar . . . . .MP

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

Served with Dannon® premium vanilla yogurt topped with fresh fruit . . . . .Cup 5.50 Bowl 6.50

**BRUCE'S GRANOLA** Housemade with sundried Michigan cherries, raisins, almonds and toasted oats, served with 2% or skim milk . . . . .5.95

Served with yogurt . . . . .7.25

Served with fresh fruit . . . . .7.50

Served with fresh fruit and yogurt . . . . .7.95

**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 raisins . . . . .Bowl 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 pepper . . . . .5.25

**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 Noir . . . . .10.00/36.00

Barnard-Griffin Merlot . . . . .9.00/33.00

A by Acacia Red Blend . . . . .8.50/32.00

Sterling Vintner's Meritage . . . . .7.50/28.00

Clos la Coutale, Malbec . . . . .8.50/32.00

Hayman & Hill, Cabernet Reserve .7.50/28.00

Chanrion Beaujolais . . . . .46.00

Drouhin Burgundy . . . . .45.00

Lurton "Les Salices", Merlot . . . . .34.00

Guigal Côtes-du-Rhone . . . . .36.00

Chateau Meyney, Bordeaux . . . . .60.00

Sterling Vineyard Reserve, Meritage . . . . .58.00

## WHITE WINES

Filadonna Pinot Grigio . . . . .8.00/29.00

Rosenblum Sauvignon Blanc . . . . .7.50/28.00

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

Columbia Cellarmaster Riesling . . .8.50/32.00

Raymond Reserve Chardonnay . . .9.00/33.00

Trimbach Pinot Blanc . . . . .32.00

Seguinot-Bordet Chablis . . . . .54.00

Champalou Chenin Blanc . . . . .43.00

Chateau Ducasse Sauvignon Blanc . . . . .38.00

Archambault Sancerre . . . . .45.00

Cloudy Bay Sauvignon Blanc . . . . .48.00

*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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