

PETITE CHOU  
**DINNER MENU**

14390 CLAY TERRACE BOULEVARD SUITE N<sup>o</sup>. 150 CARMEL, IN 317.566.0765  
 823 WESTFIELD BOULEVARD, INDIANAPOLIS, IN 317.259.0765

**SPECIALTIES**

PETITE CHOU PAILLARDS Your choice among three different preparations of our signature dish:

TRADITIONAL PAILLARD Seared flattened chicken breast served with lemon-scented pan sauce topped with a bed of baby arugula with shaved Parmesan . . . .14.00

DAVID'S PAILLARD Seared flattened chicken breast served over pommes purée, topped with lemon-scented pan sauce and shaved Parmesan . . . . .15.00

MARTHA'S PAILLARD Seared flattened chicken breast served over pommes purée, topped with lemon-scented pan sauce, a bed of arugula and shaved Parmesan . . .16.00

FRESH CATCH Your server will be happy to tell you about today's variety and preparation . . . . .MP

SEARED BEEF TENDERLOIN Pan-seared beef tenderloin, dry-aged and hand-selected by our Indiana family farmer. Served over pommes purée. Available with or without a creamy Cognac and peppercorn au Poivre sauce. . . . .32.00

RIBEYE AND FRITES Grain-fed Indiana ribeye served with a red wine demi glace and frites .32.00

SEARED INDIANA DUCK BREAST Served over a warm green lentil and bacon salad with a pinot noir sauce . . . . .24.00

SUSTAINABLE WILD SALMON Pan-seared and served simply over lightly dressed field greens or pommes purée . . . . .18.00

**SIDE DISHES**

SEASONAL VEGETABLE . . . . .4.95	POMMES PURÉE . . . . .4.95
ASPARAGUS . . . . .4.95	WARM GREEN LENTIL SALAD
SAUTEED GREENS WITH	WITH BACON . . . . .4.95
OLIVE OIL AND GARLIC . . . . .4.95	



**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

**APPETIZERS**

**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

**DUCK FAT FRITES**

Potatoes fried the authentic way in duck fat. Served with housemade aioli, Dijon mayonnaise or ketchup. . . . .4.95 / 6.95

**CRAB CAKE**

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

**COUNTRY PATE**

Served with Local Folks mustard and house-made croutes . . . . .6.95

**WARMED MUSHROOM DUXELLES**

Locally grown mushrooms served over toasted country bread . . . . .6.95

**TOMATO ARTICHOKE SOUP**

A Patachou specialty. . . Bowl 5.25 Cup 3.50

**ONION SOUP GRATINEE** Bowl 5.95

**FARMSTAND SALAD**

Fresh baby beets, arugula and oranges topped with Gorgonzola cheese and sugared pecans. Tossed in our signature blackberry pear vinaigrette. . . . .6.25

**SPINACH SALAD**

Fresh organic baby spinach, ripe berries, sugared pecans, red onion, housemade croutons and balsamic vinaigrette topped with imported Gorgonzola cheese . . . . .6.25

**CAESAR SALAD**

Classic salad with crisp Romaine lettuce, Parmesan cheese and housemade croutons . . . . .6.25

**GOAT CHEESE SALAD**

Field greens lightly dressed with our signature blackberry pear vinaigrette. Topped with a warmed goat cheese croute . . . . .6.25

**HOUSE SALAD**

Field greens, vegetable garnish and house-made croutons. Served with your choice of dressing . . . . .6.25

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

ENTREE SIZE SALADS AVAILABLE FOR AN ADDITIONAL PRICE

## CHAMPAGNES

### DOM PERIGNON

"Brothers come quickly — I am drinking the stars!" Taste why Dom Perignon's famous quote lives on, describing the world's premium champagne 25.00 / 210.00

MUMM CUVEE  
8.50 / 38.00

MOET & CHANDON  
BRUT IMPERIAL 65.00

## SIGNATURE CHAMPAGNE COCKTAILS

All champagne cocktails are served  
with Prosecco sparkling wine

### CHAMPAGNE FRAMBOIS

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 housemade peach  
purée .....6.50

### PETITE CHOU MIMOSA

A flute of Prosecco with orange juice  
and a fresh strawberry .....6.50

## RED WINES

Bouchard Aîné & Fils Borgogne Rouge  
.....8.00 / 29.00

Pinot Noir  
(Languedoc, France)

Next Pinot Noir .....10.00 / 36.00

Pinot Noir  
(Oregon)

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

Merlot  
(Columbia Valley, Washington State)

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

Syrah, Grenache, Mouvèdre, Viognier  
(Sonoma, California)

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

Cabernet Sauvignon, Merlot, Malbec, Petit Verdot  
(Sonoma, California)

Clos la Coutale .....8.50 / 32.00

Malbec  
(Cahors, France)

Hayman and Hill .....7.50 / 28.00

Reserve Cabernet Sauvignon  
(Napa Valley, California)

Chanrion Côte de Brouilly .....46.00

Crû Beaujolais  
Gamay  
(Burgundy, France)

Drouhin Chorey les Beaune .....45.00

Pinot Noir  
(Burgundy, France)

Lurton "Les Salices" .....34.00

Merlot  
(Languedoc-Roussillon, France)

Guigal Côtes-du-Rhone .....36.00

Grenache, Syrah, Mourvedre  
(Rhône Valley, France)

Chateau Meyney .....60.00

Cabernet Sauvignon, Merlot, Petit Verdot,  
Cabernet Franc  
(St. Estephe, Bordeaux, France)

Sterling Vineyard Reserve .....58.00

Cabernet Sauvignon, Merlot, Malbec,  
Petit Verdot  
(Sonoma, California)

## WHITE WINES

Filadonna Pinot Grigio .....8.00 / 29.00

Pinot Grigio  
(Alto-Adige, Italy)

Rosenblum Sauvignon Blanc .....7.50 / 28.00

Sauvignon Blanc  
(Sonoma, California)

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

Chardonnay  
(Burgundy, France)

Columbia Cellarmaster .....8.50 / 32.00

Riesling  
(Washington State)

Raymond Reserve Chardonnay ....9.00 / 33.00

Chardonnay  
(Napa Valley, California)

Trimbach Pinot Blanc .....32.00

Pinot Blanc  
(Alsace, France)

Seguinot-Bordet Chablis .....54.00

"Cuvee Vieilles Vignes"  
Chardonnay  
(Burgundy, France)

Champalou Chenin Blanc .....43.00

Vouvray  
(Loire Valley, France)

Chateau Ducasse Sauvignon Blanc .....38.00

Sauvignon Blanc/Semillon  
(Graves, Bordeaux, France)

Archambault Sancerre .....45.00

"Domaine de La Perriere"  
Sauvignon Blanc  
(Loire Valley, France)

Cloudy Bay .....48.00

Sauvignon Blanc  
(Cloudy Bay, New Zealand)

## DESSERT WINES

Domaine de Coyeux Beames de Venise ..8.00 / 30.00

Muscat  
(Rhone Valley, France)

Warre's King's Tawny Port .....12.00 / 45.00

(Duoro Valley, Portugal)

## CRAFT BEER

3 FLOYD'S ALPHA KING Munster, IN  
3 FLOYD'S GUMBALL HEAD Munster, IN  
BELLS TWO HEARTED IPA Kalamazoo, MI  
FLYING DOG GONZO IMPERIAL PORTER Frederick, MD  
FAT TIRE AMBER ALE Fort Collins, CO  
KRONENBOURG France  
STELLA ARTOIS Belgium  
ALL 5.00

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