

PETITE CHOU
DINNER MENU

14390 CLAY TERRACE BOULEVARD SUITE N^o. 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 Parmesan14.00

DAVID'S PAILLARD Seared flattened chicken breast served over pommes purée, topped with lemon-scented pan sauce and shaved Parmesan15.00

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 preparationMP

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 warm green lentil and bacon salad with a pinot noir sauce24.00

SUSTAINABLE WILD SALMON Pan-seared and served simply over lightly dressed field greens or pommes purée18.00

BISTRO ROTISSERIE CHICKEN One half an all-natural Indiana chicken. House roasted daily in a traditional French rotisserie oven and served with pommes purée16.00

BISTRO ROTISSERIE CHICKEN FOR TWO A whole Bistro Rotisserie Chicken served with pommes purée and a small house salad 32.00

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

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	

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 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 housemade peach
purée6.50

PETITE CHOU MIMOSA

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

RED WINES

Bouchard Aîné & Fils Borgogne Rouge
.8.00 / 29.00

Pinot Noir
(Languedoc, France)

Next Pinot Noir10.00 / 36.00

Pinot Noir
(Oregon)

Barnard-Griffin Merlot9.00 / 33.00

Merlot
(Columbia Valley, Washington State)

A by Acacia Red Blend8.50 / 32.00

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

Sterling Vintner's Meritage7.50 / 28.00

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

Clos la Coutale8.50 / 32.00

Malbec
(Cahors, France)

Hayman and Hill7.50 / 28.00

Reserve Cabernet Sauvignon
(Napa Valley, California)

Chanrion Côte de Brouilly46.00

Crû Beaujolais
Gamay
(Burgundy, France)

Drouhin Chorey les Beaune45.00

Pinot Noir
(Burgundy, France)

Lurton "Les Salices"34.00

Merlot
(Languedoc-Roussillon, France)

Guigal Côtes-du-Rhone36.00

Grenache, Syrah, Mourvedre
(Rhône Valley, France)

Chateau Meyney60.00

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

Sterling Vineyard Reserve58.00

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

WHITE WINES

Filadonna Pinot Grigio8.00 / 29.00

Pinot Grigio
(Alto-Adige, Italy)

Rosenblum Sauvignon Blanc7.50 / 28.00

Sauvignon Blanc
(Sonoma, California)

Joseph Drouhin "St. Veran"8.50 / 32.00

Chardonnay
(Burgundy, France)

Columbia Cellarmaster8.50 / 32.00

Riesling
(Washington State)

Raymond Reserve Chardonnay9.00 / 33.00

Chardonnay
(Napa Valley, California)

Trimbach Pinot Blanc32.00

Pinot Blanc
(Alsace, France)

Seguinot-Bordet Chablis54.00

"Cuvee Vieilles Vignes"
Chardonnay
(Burgundy, France)

Champalou Chenin Blanc43.00

Vouvray
(Loire Valley, France)

Chateau Ducasse Sauvignon Blanc38.00

Sauvignon Blanc/Semillon
(Graves, Bordeaux, France)

Archambault Sancerre45.00

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

Cloudy Bay48.00

Sauvignon Blanc
(Cloudy Bay, New Zealand)

DESSERT WINES

Domaine de Coteaux Beaumes de Venise . .8.00 / 30.00

Muscat
(Rhône Valley, France)

Warre's King's Tawny Port12.00 / 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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PETITE CHOU BY PATACHOU® 14390 Clay Terrace Boulevard Suite N^o. 150 Carmel, IN 317.566.0765 823 Westfield Boulevard, Indianapolis, IN 317.259.0765
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