

SUCRÉ SALÉ



Established 2014

109 Danbury Road
Ridgefield CT 06877
203-244-5653
chezsucresale.com



Chef/Owner: **FRANK BONNAUDET**

Les Soupes

- **Soupe a l'Onion**
French onion soup 8
- **Soupe du Jour**
Soupe of the day 8

Les Appetizers

- **Le Pâté aux Truffes**
Truffles chicken liver paté & toast 10
- **Les Escargots à la Bourguignonne**
Snails in garlic butter sauce 10
- **Le Vol au Vent**
Diced French ham, mushrooms, sauce Mornay in puff pastry 9
- **Assiette de Saumon Fumé**
Atlantic smoked salmon, cream cheese, capers, chives 12
- **Croustillante d' Endive au Noix et Roquefort**
Endive salad, Roquefort, walnuts, blue cheese vinaigrette 10
- **Quelques Moules**
Choices of our delicious mussels in an appetizer size 10
- **Charcuterie, Fromage Board**
Assorted of French charcuterie and cheese
Cheese 15 charcuterie 15 combo 17

Les Salades

Add Grilled Chicken, 5 Grilled Shrimp 7 Grilled Salmon 12

- **Salade Paysanne**
Mixed green, tomatoes, cheddar, swiss, lardons, eggs, ham, light creamy Dijon dressing 15
- **Salade Périgord**
Mixed green, duck confit, caramelized onions, walnuts, hard boiled eggs, vinaigrette, crouton, tomatoes 15
- **Salade Fermière**
Mixed green, tomatoes, olives, mixed, croutons, walnuts, mushrooms, shallots, haricots vert & balsamic vinaigrette 14
- **Salade de chèvre chaud**
Mesclun salad, roasted walnuts, puffed goat cheese, tomatoes, vinaigrette 14
- **Salade de la mer**
Mixed green, smoked salmon, Swiss, hard boiled egg, tomatoes, croutons, vinaigrette 15

LES MOULES FRITES

PEI Mussels & French Fries

- **Moules Marinières au Muscadet** Wine muscadet sauce 21
- **Moules à la Moutarde** Tomatoes, capers, anchovies & Dijon mustard sauce 22
- **Moules Orientales** Spicy harissa sauce, lemon confit & fresh cilantro 21
- **Moules Guinguette** French bacon, tomatoes, saffron wine sauce 22

LE COIN BISTRO

- **Steak Frites**
Angus Striploin, French fries & salad. Choice of one sauce, Blue Cheese, shallots or peppers/cognac sauce 30
- **L'Escalope Normande**
Chicken breast, mushrooms, Normandy sauce, haricots vert & French fries & mixed green 24
- **Boeuf Bourguignon**
Beef stew in red wine sauce w/ carrots, bacon, mushrooms w/mixed green & French fries 28
- **Les Tagliatelles aux Crevettes**
Grilled shrimp, fettuccine & Pastis sauce 24
- **Le Saumon à la**
Baked Atlantic salmon, white butter sorrel sauce, fettuccine & sauteed spinach 28
- **Red Snapper**
Pan seared red snapper filet, saffron rice, sauteed mushrooms & lobster sauce 28
- **L' Omelette aux Champignons**
Brie, caramelized onions, mushrooms, salad & French fries 17

LES SANDWICHES & BURGERS

Served with French Fries & Salad

- **Le Cordon Bleu**
French baguette, ham, grilled chicken, Dijon mustard bechamel, brie 17
- **Jambon Beurre Fromage**
Ham & Swiss on French baguette with butter & cornichons 15
- **Le Croque-Monsieur** (Madame with sunny side egg add \$1.00)
Traditional French sandwich on country bread. Ham 16, smoked salmon 18
- **Le Sandwich Merguez**
French baguette, spicy lamb sausage, harissa mayonnaise 18
- **French Burger**
8 oz Ground Angus beef Angus, bacon, Swiss, tomatoes, caramelized onions
Tomatoes, cornichons, brioche bun (blue cheese add \$1.00) 17
- **Breizh Burger**
8 oz Ground Angus beef Angus, caramelized onions, Swiss & brie in a savory crêpe 18

La Crêperie

All buckwheat crepes including sides & filling are available **gluten free**. Add \$2
Buckwheat or white flour crêpe, served with mixed green & duchess potatoes.

- **Galette complete**

Ham, Swiss, sunny side egg 15

- **Dijonnaise**

Country chicken sausage, old fashioned Dijon mustard sauce & melted brie 18

- **Veggie**

Spinach, tomatoes, mushrooms & goat cheese 17

- **Saumon Fumé**

Smoked salmon, cream cheese, chives & capers 18

- **Normandy**

Grilled chicken, mushrooms & Normandy sauce 18

- **Périgourdine**

Duck confit, tomatoes & caramelized onion 19

- **Fruits de Mer**

Assorted seafood, sauteed spinach & Sauce Mornay 19

Les Quiches

(served with mixed Green salad)

- **Quiche Lorraine**

Lardons, Swiss & cheddar 13

- **Epinard et Fromage de Chèvre**

Spinach & goat cheese 13

- **Tarte à l'oignon**

Caramelized onion & cheddar 13

- **Quiche au saumon fumé**

Smoked salmon & swiss 14

Sides

- **French Fries 4**

- **Haricots Vert 6**

- **Mashed potatoes 6**

- **Spring mix salad 7**

- **Sauteed Spinach 5**

- **Saffron rice 5**

Gluten free items are not made in a gluten-free kitchen.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Les desserts

Les Crêpes

- **Crêpe au Sucre**
Sugar & whipped cream 5
- **Nutella**
Nutella, caramel sauce, whipped cream 8
- **Banana Chocolate**
Banana, chocolate sauce, whipped cream 8
- **Crêpe Tatin**
Caramelized apple, homemade vanilla ice cream, caramel, whipped cream 8
- **Triskell**
Vanilla ice cream, Speculoos sauce, fleur de sel caramel, whipped cream 10
- **La Garrigue**
Fresh strawberries, strawberry sauce, grilled almonds, caramel, whipped cream 9
- **Peanut Butter**
Peanut butter, warm chocolate sauce, Vanilla ice cream, whipped cream 9
- **Crêpe Flambées**
Served on fire with Calvados, Grand Marnier or Armagnac, homemade Coffee ice cream whipped cream 13

Les Classiques

- **Dame Blanche**
Chocolate & vanilla ice cream, grilled almonds, caramel & whipped cream 8
- **Crème Brûlée** 8
- **Cafe Liegeois**
Coffee ice cream, espresso chocolate bean, espresso sauce & whipped cream 9.00
- **Fraise Melba**
Vanilla ice cream, grilled almonds, fresh strawberry, sea salt caramel & whipped cream 9.00
- **Profiteroles**
Pastry balls stuffed with vanilla ice cream, W/cream, chocolate sauce, almonds \$12.00

*splitting plates \$5

* Corking fees \$20 per bottle

*20% gratuity added for parties of 6 or more