

# SUCRÉ-SALÉ



*Established 2014*

109 Danbury Road  
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Chezsucesale.com



Chef/Owner: **FRANK BONNAUDET**

## Les Soupes

- **Soupe à l'oignon**  
French onion soup 8
- **Soupe du jour**  
Soup of the day 8

## Appetizers

- **Terrine de campagne au poivre noir**  
Country paté with black pepper 10
- **Pâté aux Truffes**  
Truffles chicken mousse & toast 13
- **Les Escargots à la Bourguignonne**  
Snails in garlic butter sauce 12
- **Assiette de Saumon Fumé**  
Atlantic smoked salmon, cream cheese, capers 14
- **Quelques Moules**  
Choices of our delicious mussels in an appetizer size 11
- **Charcuterie, Fromage Board**  
Assorted of French charcuterie and cheese  
Cheese 15 charcuterie 15 combo 17
- **French fries au fromage fondue & sel de mer aux truffes**  
French fries with melted cheese (Brie, Swiss, Cheddar) & truffles salt 12

## Les Salades

Add Grilled Chicken 5, Grilled Shrimp 7, Grilled Salmon 12

- **Salade d'endives aux noix et au bleu**  
Endives, crispy feuilles de bricks, blue cheese, roasted walnuts, blue cheese dried cranberries & vinaigrette 15
- **Salade Périgord**  
Mixed green, duck confit, caramelized onions, walnuts, hard boiled eggs, vinaigrette, crouton, tomatoes 18
- **Salade Fermière**  
Mixed green, tomatoes, olives, croutons, walnuts, mushrooms, green beans & balsamic vinaigrette 15
- **Salade de chèvre chaud**  
Mesclun salad, roasted walnuts, puffed goat cheese, tomatoes, vinaigrette 15
- **Salade de la mer**  
Mixed green, smoked salmon, Swiss, hard boiled egg, tomatoes, croutons, vinaigrette 18

## LES MOULES FRITES

PEI Mussels & French Fries

- **Moules Marinières au Muscadet** Wine muscadet sauce 22
- **Moules à la Moutarde** Tomatoes, capers & Dijon mustard sauce 23
- **Moules Orientales** Spicy harissa sauce, lemon confit & fresh cilantro 22
- **Moules Guinguette** French bacon, tomatoes, creamy wine sauce 23

## LE COIN BISTRO

- **Steak Frites**  
Angus Striploin, French fries & salad. Choice of one sauce, Blue Cheese or peppers/cognac sauce 32
- **L'Escalope Normande**  
Chicken breast, mushrooms, Normandy sauce, haricots vert & French fries 27
- **Coq au vin**  
Roaster chicken in red wine sauce, carrots, bacon, mushrooms & mashed potatoes 27
- **Les Tagliatelles aux Crevettes**  
Sautéed shrimp, fettuccine, green peas & Pastis sauce 25
- **Le Saumon à la moutarde**  
Pan seared Atlantic salmon, Dijon mustard/capers sauce, Basmati rice & sautéed spinach 29
- **Blackened barramundi**  
Pan seared barramundi filet, mashed potatoes, haricots vert & lemon capers sauce 28
- **L'Omelette aux Champignons**  
Brie, caramelized onions, mushrooms, salad & French fries 18

## LES SANDWICHES & BURGERS

Served with French Fries & Salad

- **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. smoked salmon 18 ham 16
- **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

Buckwheat or white flour, Savory crepes are served buckwheat by default.  
Served with duchess potato & mixed green salad

- **Galette complete**

Ham, Swiss, sunny side egg 16

- **Dijonnaise**

Country chicken sausage, old fashioned Dijon mustard sauce & melted brie 19

- **Veggie**

Spinach, tomatoes, mushrooms, bechamel & goat cheese 19

- **Saumon Fumé**

Smoked salmon, cream cheese, lemon & capers 20

- **Normandy**

Grilled chicken, mushrooms & Creamy Normandy sauce 19

- **Périgourdine**

Duck confit, bechamel, tomatoes & caramelized onion 21

## Les Quiches

(served with mixed green salad)

- **Quiche Lorraine**

Lardons, Swiss & cheddar 15

- **Epinard et Fromage de Chèvre**

Spinach & goat cheese 15

## Sides

- **French Fries 4**

- **Haricots Vert 6**

- **Mashed potatoes 6**

- **Spring mix salad 7**

- **Sauteed Spinach 6**

- **Basmati 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

( add 1 scoop of homemade vanilla ice cream \$3)

- **Crêpe au Sucre**  
Sugar & whipped cream 6
- **Crêpe au chocolat**  
Chocolate sauce & whipped cream 7
- **Nutella**  
Nutella, whipped cream 8
- **Banana Chocolate**  
Banana, chocolate sauce, , whipped cream 8
- **Crêpe Tatin**  
Caramelized apple, sea salt caramel, whipped cream 9
- **La Garrigue**  
Fresh strawberries, strawberry sauce, grilled almonds, caramel, whipped cream 9
- **Peanut Butter**  
Peanut butter, warm chocolate sauce, whipped cream 7
- **Crêpe Flambées**  
Served on fire with Calvados, Grand Marnier or Armagnac & whipped cream 12

## Les Classiques

- **Crème Brûlée 9**
- **Gâteau au chocolat 10**  
Chocolate cake, chocolate sauce & whipped cream
- **Crème Brûlée cheesecake 10**  
Crème Brûlée cheesecake, strawberries coulis & whipped cream
- **Fraise Melba 10**  
Vanilla ice cream, grilled almonds, fresh strawberry, sea salt caramel & whipped cream 9
- **Profiteroles 12**  
Pastry balls stuffed with vanilla ice cream, W/cream, chocolate sauce, almonds \$12

\*splitting plates \$5

\* Corking fees \$20 per bottle

\*20% gratuity added for parties of 6 or more