

SUCRÉ-SALÉ



Established 2014

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



Chef/Owner: **FRANK BONNAUDET**

Les Soupes

- **Soupe à l'oignon**
French onion soup 9
- **Soupe du jour**
Soup of the day 8

Appetizers

- **Terrine de campagne au poivre noir**
Country paté with black pepper 11
- **Pâté aux Truffes**
Truffles chicken mousse & toast 14
- **Les Escargots à la Bourguignonne**
Snails in garlic butter sauce 12
- **Assiette de Saumon Fumé**
Atlantic smoked salmon, cream cheese, capers 16
- **Quelques Moules**
Choices of our delicious mussels in an appetizer size 12
- **Charcuterie, Fromage Board**
Assorted of French charcuterie and cheese
Cheese 16 charcuterie 16 combo 18
- **French fries au fromage fondue & sel de mer aux truffes**
French fries with melted cheese (Brie, Swiss, Cheddar) & truffles salt 14

Les Salades

Add Grilled Chicken 7, Grilled Shrimp 8yh uj , 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 18
- **Salade Périgord**
Mixed green, duck confit, caramelized onions, walnuts, hard boiled eggs, vinaigrette, crouton, tomatoes 20
- **Salade Fermière**
Mixed green, tomatoes, olives, croutons, walnuts, mushrooms, green beans & balsamic vinaigrette 17
- **Salade de chèvre chaud**
Mesclun salad, roasted walnuts, puffed goat cheese, tomatoes, vinaigrette 17
- **Salade de la mer**
Mixed green, smoked salmon, Swiss, hard boiled egg, tomatoes, croutons, vinaigrette 19

LES MOULES FRITES

PEI Mussels & French Fries

- **Moules Marinières au Muscadet** Wine muscadet sauce 23
- **Moules à la Moutarde** Tomatoes, capers & Dijon mustard sauce 24
- **Moules Orientales** Spicy harissa sauce, lemon confit & fresh cilantro 24
- **Moules Guinguette** French bacon, tomatoes, creamy wine sauce 25

LE COIN BISTRO

- **Steak Frites**
Angus Striploin, French fries & salad. Choice of one sauce, Blue Cheese or peppers/cognac sauce 34
- **L'Escalope Normande**
Chicken breast, mushrooms, Normandy sauce, haricots vert & French fries 28
- **Coq au vin**
Roaster chicken in red wine sauce, carrots, bacon, mushrooms & mashed potato 29
- **Les Tagliatelles aux Crevettes**
Sautéed shrimp, fettuccine, green peas & Pastis sauce 27
- **Le Saumon à la moutarde**
Pan seared Atlantic salmon, Dijon mustard/capers sauce, Basmati rice & sautéed spinach 30
- **Blackened barramundi**
Pan seared barramundi filet, mashed potatoes, haricots vert & lemon capers sauce 29
- **L'Omelette aux Champignons**
Brie, caramelized onions, mushrooms, salad & French fries 21

LES SANDWICHES & BURGERS

Served with French Fries & Salad

- **Jambon Beurre Fromage**
Ham & Swiss on French baguette with butter & cornichons 16
- **Le Croque-Monsieur** (Madame with sunny side egg add \$1.00)
Traditional French sandwich on country bread. smoked salmon 19 ham 17
- **Le Sandwich Merguez**
French baguette, spicy lamb sausage, harissa mayonnaise 20
- **French Burger**
8 oz Ground Angus beef Angus, bacon, Swiss, tomatoes, caramelized onions
Tomatoes, cornichons, brioche bun (blue cheese add \$2.00) 18
- **Breizh Burger**
8 oz Ground Angus beef Angus, caramelized onions, Swiss & brie in a savory crêpe 20

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 17

- **Dijonnaise**

Country chicken sausage, old fashioned Dijon mustard sauce & melted brie 22

- **Veggie**

Spinach, tomatoes, mushrooms, bechamel & goat cheese 21

- **Saumon Fumé**

Smoked salmon, cream cheese, lemon & capers 21

- **Normandy**

Grilled chicken, mushrooms & Creamy Normandy sauce 21

- **Périgourdine**

Duck confit, bechamel, tomatoes & caramelized onion 23

Les Quiches

(served with mixed green salad)

- **Quiche Lorraine**

Lardons, Swiss & cheddar 16

- **Epinard et Fromage de Chèvre**

Spinach & goat cheese 16

Sides

- **French Fries 5**

- **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 9
- **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** 10
- **Gâteau au chocolat**
Chocolate cake, chocolate sauce & whipped cream 10
- **Crème Brûlée cheesecake**
Crème Brûlée cheesecake, strawberries coulis & whipped cream 10
- **Fraise Melba**
Vanilla ice cream, grilled almonds, fresh strawberry, sea salt caramel & whipped cream 10
- **Profiteroles**
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