

SUCRÉ SALÉ



Established 2014

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www.chezsucesale.com



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Brunch

Chef/Owner: **FRANK BONNAUDET**

Morning Crêpes

Bacon Egg and Cheese 12

Bacon, eggs, and Swiss cheese in a white crêpe

Spinach and Scrambled Eggs 12

Baby spinach, scrambled eggs, béchamel in a white crêpe

Smoked Salmon 14

Smoked salmon and cream cheese in a white crêpe

Crab' Crêpe 17

Crabmeat & Mornay sauce in a white crêpe

Omelets

Plain Omelet 12

Served with home fries & toast

Farmer's Omelet 15

Ham, onion, Swiss, home fries & toast

Veggie Omelet 15

Tomatoes, spinach, mushrooms, goat cheese, home fries & toast

Smoked Salmon Omelet 17

Tomatoes, smoked salmon, provolone, home fries & toast

Eggs Benedict

Ham Benedict 15

Ham, poached eggs, English muffins, home fries & Hollandaise sauce

Smoked Salmon 18

Smoked salmon, poached eggs, English muffins, home fries & Hollandaise

Bacon Benedict 16

Bacon, poached eggs, English muffins, home fries & Hollandaise sauce

Crab Meat Benedict 19

Crab meat, poached eggs, English muffins, Cream of spinach home fries & Hollandaise sauce

Specialties, Sides & Croissants

Croissant 4.5

Bacon 6

Steaks & Eggs 19

5 oz. Angus Sirloin, 2 sunny side eggs, h/fries hollandaise

Fresh Fruits 6

French Fries 4

Le Pain Perdu 10

French toast & Syrup

Soups & Appetizer

Gratinée à l'Oignon 8

French onion soup

Soup du Jour 8

Soup of the day

Charcuterie, Fromages Board 15

Cheese, charcuterie, (combo board 17)

Escargots à la Bourguignonne 12

Snails in garlic butter

Paté aux Truffles 13

Truffles chicken liver paté & toast

Salades

Salade de Chèvre Chaud 15

Mesclun salad, walnuts, tomatoes, goat cheese puff pastry, & Dijon vinaigrette

Salade Périgord 17

Duck confit, walnuts, caramelized onions, hard boiled eggs, mixed greens, tomatoes, croûtons & Dijon vinaigrette

Salade de la Mer 17

Smoked salmon, provolone cheese, hard boiled eggs, mixed greens, tomatoes, croûtons & Dijon vinaigrette

Salade Fermiere 17

Haricots vert, shallots, mushrooms, olives, walnuts, tomatoes, mixed greens, croûtons & balsamic dressing

Les Quiches

(served with mixed Green salad)

Lorraine 15

Spinach & Goat Cheese 15

Entrees

Steak Frites 32

12 oz. Angus strip loin, french fries & salad. Choice of blue cheese, pepper cognac.

Saumon à la moutarde 28 Baked Atlantic salmon, Dijon capers sauce, basmati rice & sauteed spinach.

Sandwiches

Croque-Monsieur/Madame 16

Ham 16 Smoked salmon 18, (add sunny side egg on top) +1
Served with fries and mixed green

French Burger 18

8 Oz. Angus ground beef, bacon, Swiss cheese, tomatoes, & caramelized onions. Served with fries and mixed green

Sandwich Merguez 18

Spicy lamb sausage & harissa mayonnaise on a French baguette. Served with fries and mixed green.

Jambon Beurre Fromage 15

Ham & Swiss cheese on a French baguette. Served with fries & mixed green

Savory Crêpes

Buckwheat or white flour served buckwheat by default, served with mixed green & duchess potatoes

Galette Complète 16

Ham, Swiss & Sunny side egg. Served with duchess potato and mixed green

Normandy 18

Chicken breast, mushrooms in Normandy sauce
Served with duchess potato and mixed green

Veggie 19

Tomatoes, spinach, mushrooms, béchamel. Served with duchess potato and mixed green

Périgourdine 19

Duck confit, tomatoes, caramelized onions, béchamel. Served with duchess potato and mixed green

Moules-Frites

Moules Orientales 22

PEI mussels in a spicy harissa sauce, roasted peppers & French fries

Moules Guinguette 23

PEI mussels in saffron creamy sauce, bacon, tomatoes & French fries

Moules à la Moutarde 23

PEI mussels in a white wine Dijon sauces, tomatoes, capers, anchovies sauce & French fries

Moules Marinières 22

PEI mussels in a white wine creamy sauce & French fries

Desserts & Sweet Crêpes

Crêpe au Sucre 6

White Crêpe, Sugar, Caramel & whipped cream

Crêpe au Nutella 8

White Crêpe, Nutella, Caramel & whipped cream

Crêpe Tatin 9

White Crêpe, Caramelized apple & whipped cream

La Garrigue 9

White Crêpe, Melba sauce, fresh strawberries, grilled almonds, caramel & whipped cream

Gâteau au chocolat 10

Chocolate cake, chocolate sauce & whipped cream

Crème Brulée 8

Fraise Melba 9

Vanilla ice cream, fresh strawberries, Melba sauce, whipped cream, grilled almonds.

Crêpe Flambées 13

White crepe, coffee ice cream, served on fire with, calvados, Grand Marnier or Armagnac

Profiteoles 12

Pastry balls stuffed with vanilla ice cream, whipped cream, almonds & chocolate sauce

Crème brûlée cheesecake 10

Crème brûlée cheesecake, strawberry coulis and whipped cream

Beverages

Juice 3.50

(Apple, Cranberry, Orange & Pineapple)

Lemonade 3.5

Iced Tea 3.5

Arnold Palmer 3.5

Coca Cola 3.5

Orangina 4

Soda 3

(Ginger Ale, Sierra Mist)

Perrier – Sm. 3.50 / Lg. 6

Evian 6 75cl

Coffee 2.5

Cappuccino 4.5

Café au Lait 4.5

Espresso 3

Iced Coffee 3.5

Tea 2.5

Hot Chocolate 4 Whipped cream add 1

Brunch Cocktails

Loaded Bloody Mary 12

With bacon-wrapped shrimp & celery

Warm Apple Cider 12

Whisky, French cider & cinnamon rim

French 75 12

Gin, Champagne, & lemon Juice

Mimosa 10

Orange juice & Champagne

Grapefruit Mimosa 10

Grapefruit & Champagne

Blanc Limé 10

Sauvignon blanc & fresh lemonade

*splitting plates \$5

* Corking fees \$20 per bottle

*20% gratuity added for parties of 6 or more

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