

# SUCRÉ SALÉ



*Established 2014*

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## Brunch

Chef/Owner: **FRANK BONNAUDET**

## Morning Crêpes

### Bacon Egg and Cheese - 10

Bacon, eggs, and Swiss cheese in a white crêpe

### Spinach and Scrambled Eggs - 10

Baby spinach, scrambled eggs, béchamel in a white crêpe

### Smoked Salmon - 13

Smoked salmon and cream cheese in a white crêpe

### Crab' Crêpe - 17

Crabmeat & Mornay sauce in a white crêpe

## Omelets

### Plain Omelet - 11

Served with home fries & toast

### Farmer's Omelet - 14

Ham, onion, Swiss, home fries & toast

### Veggie Omelet - 14

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

### Smoked Salmon Omelet - 18

Tomatoes, smoked salmon, provolone, home fries & toast

## Eggs Benedict

### Ham Benedict - 14

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

### Smoked Salmon - 17

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

### Bacon Benedict - 15

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

### Crab Meat Benedict - 18

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

## Specialties, Sides & Croissants

### Croissant 3.5

### Bacon 6

### Steaks & Eggs 18

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

### Fresh Fruits 6

### French Fries 4

### Le Pain Perdu 8

French toast & Syrup

## Soups & Appetizer

### Gratinée a l'Oignon 8

French onion soup

### Soup du Jour 8

Soup of the day

### Charcuterie, Fromages Board 15

Cheese, charcuterie, (combo board 17)

### Vol au Vent 9

Diced ham, mushrooms, sauce Mornay in a puff pastry

### Escargot a la Bourguignonne - 10

Snails in garlic butter

### Paté aux Truffes 10

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 16

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

### Salade Fermiere 14

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

## Les Quiches

(served with mixed Green salad)

**Lorraine 13**

**Smoked Salmon 14**

**Spinach & Goat Cheese 13**

**Tarte a l'Oignon 13**

## Entrees

**Steak Frites 30**

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

**Saumon à la moutarde 28** Baked Atlantic salmon, Dijon capers sauce, fettuccine & spinach.

## Sandwiches

**Croque-Monsieur/Madame 16**

Ham – 16

Smoked salmon - 18 Madame (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 crêpe, served with mixed green & duchess potatoes  
All buckwheat crepes including sides & filling are available **gluten free**. Add \$2

**Galette Complète 15**

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 17**

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 20**

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

**Moules Guinguette 21**

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

**Moules à la Moutarde 22**

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

**Moules Marinieres 20**

PEI mussels in a white wine creamy sauce & French fries

## Desserts & Sweet Crêpes

### Crêpe au Sucre 5

White Crêpe, Sugar, Caramel & whipped cream

### Crêpe au Nutella 8

White Crêpe, Nutella, Caramel & whipped cream

### Crêpe Tatin 10

White Crêpe, Caramelized apple, vanilla ice cream & whipped cream

### La Garrigue 9

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

### Profiteroles 12

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

## Beverages

### Juice 3.50

(Apple, Cranberry, Orange & Pineapple)

### Lemonade 3

### Iced Tea 3.50

### Arnold Palmer 3.50

### Coca Cola 3.50

### Orangina 3.50

### Soda 3

(Ginger Ale, Sierra Mist)

### Perrier – Sm. 3.50 / Lg. 6

### Evian 6

### Coffee 2

### Cappuccino 4

### Café au Lait 4

### Espresso 3

### Iced Coffee 3.5

### Tea 2.5

### Hot Chocolate 4

## 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 9

Orange juice & Champagne

### Grapefruit Mimosa 9

Grapefruit & Champagne

### Blanc Limé 8

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