

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 15

Smoked salmon and cream cheese in a white crêpes

Crab' Crêpe 18

Crabmeat & Mornay sauce in a white crêpe

Omelets

Plain Omelet 13

Served with home fries & toast

Farmer's Omelet 16

Ham, onion, Swiss, home fries & toast

Veggie Omelet 17

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

Smoked Salmon Omelet 19

Tomatoes, smoked salmon, provolone, home fries & toast

Eggs Benedict

Ham Benedict 17

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

Smoked Salmon 21

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

Bacon Benedict 18

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

Crab Meat Benedict 22

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

Specialties & Sides

Steaks & Eggs 21

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

Bacon 6

Fresh Fruits 6

Le Pain Perdu 10

French toast & Syrup

Soups & Appetizer

Gratinée à l'Oignon 9

French onion soup

Soup du Jour 8

Soup of the day

Charcuterie, Fromages Board 15

Cheese or charcuterie, (combo board 17)

Escargots à la Bourguignonne 12

Snails in garlic butter

Pâté aux Truffes 14

Truffles chicken liver paté & toast

Salades

Salade de Chèvre Chaud 17

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

Salade Périgord 20

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

Salade de la Mer 19

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 16

Spinach & Goat Cheese 16

Entrees

Steak Frites 34

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

Saumon à la moutarde 29

Baked Atlantic salmon, Dijon capers sauce, basmati rice & sauteed spinach.

Sandwiches

Croque-Monsieur/Madame 17

Ham 17, Smoked salmon 19, (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 20

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

Jambon Beurre Fromage 16

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 17

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

Normandy 21

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

Veggie 21

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

Périgourdine 23

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

Moules-Frites

Moules Orientales 24

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

Moules Guinguette 25

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

Moules à la Moutarde 24

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

Moules Marinières 23

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 10

Fraise Melba 10

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

Crêpe Flambées 12

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

Crème brûlée cheesecake 10

Crème brûlée cheesecake, strawberry coulis and whipped cream

Beverages

Juice 3.50

(Apple, Cranberry, Orange)

Lemonade 3.5

Iced Tea 3.5

Arnold Palmer 3.5

Coca Cola 3.5

Orangina 4

Soda 3

Perrier – Sm. 3.50 / Lg. 6

Coffee 3

Americano 4

Cappuccino 4.5

Café au Lait 4.5

Espresso 3

Iced Coffee 3.5

Tea 2.5

Hot Chocolate 4 Whipped cream add 1

Spring water (1 Liter) 6

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