



LUC'S CAFÉ

depuis 2001

Service
Stop
Non

3 Big Shop Lane
Ridgefield, Connecticut 06877
203 894 8522
www.lucscfe.com

Monday
Thru
Saturday





LES CLASSIQUES

- 8.00 Le Gazpacho
Gaspacho
- 9.00 Escargots au Pernod
Snails cooked in Pernod
- 12.00 Les Petites Moules Marinières
White wine, herbs steamed mussels
- 15.00 Le Tartare de Thon
Hand cut raw tuna, wasabi and crunchy tempura bits
- 15.00 Le Petit Steak Tartare
Seasoned raw beef tartare
- 14.00 L'Assiette de Charcuterie
Dry sausage, pâté, ham, smoked duck breast
- 15.00 Le Parfait de Foie Gras et de Volailles
Home made chicken liver and foie gras terrine
- 17.00 Le Plateau de 5 Fromages et fruits secs
Assortment of 5 cheeses, dried fruits compote

LES SANDWICHES

- 11.50 Croque-Monsieur (20mn de cuisson)
Warm ham and melted cheese on special bread
- 12.00 Croque-Madame (20mn de cuisson)
Croque-Monsieur served with sunny side up egg
- 16.50 LUC'S Burger (avec ou sans fromage suisse ou bacon)
Hormone-free homeground beef burger, special bread with or without swiss cheese or bacon, served with french fries (+2.50 for Roquefort cheese)
- 24.00 LUC'S Salmon Burger
Organic Salmon burger, Red peppers, avocado, special bread, served with pommes gaufrettes

LES GARNITURES

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| 6.00 | Frites
<i>French fries</i> | 7.00 | Epinards
<i>Sautéed spinach</i> |
| 7.00 | Purée de Pommes de Terre
<i>Yukon gold mashed potatoes</i> | 7.00 | Carottes Glacées
<i>Parsley glazed carrots</i> |





LES SALADES

- 7.00 Salade Verte
Mesclun Salad, Chef's vinaigrette
- 14.00 Salade d'Endives au Roquefort
Endives salad with Roquefort cheese and walnuts
- 14.00 Salade de Chèvre chaud
Warm goat cheese salad
- 13.00 Salade de Calamars, algues, Herbes Fraîches sur Humus
Calamari Salad over hummus, Herbs and Seaweed salad
- 16.00 Salade de Poulet grillé et de Rockettes
Arugula Salad with Grilled Chicken, lemon dressing

LES PLATS

- 29.00 Le Steak-Frites -Sauce au Roquefort
-Beurre Maitre d'Hôtel
-Sauce au Poivre Vert
Hormone-free strip loin steak with Roquefort cheese sauce, butter maitre d'hôtel or green peppercorn sauce served with french fries and mesclun
- 27.00 Le Steak Tartare Classique
Seasoned raw beef tartare, served with french fries
- 22.00 Le Poulet Frites ou Purée de Pomme de terre
Roasted free range chicken with french fries or Yukon gold mashed potatoes
- 20.00 Les Merguez Frites et Salade de Mesclun, sauce Aioli
Mildly spiced lamb sausage, aioli sauce and mixed Mesclun salad
- 21.00 Les Moules Marinières Frites
White wine, herbs steamed mussels served with french fries
- 21.00 Les Moules Provençales Frites
Garlic, tomato, fresh herbs steamed mussels served with french fries
- 22.00 Salade de Saumon Poché, Frisée et Asperges
Poached Salmon Salad over asparagus and Frisée
- 28.00 Les Coquilles Saint-Jacques sautées, Duxelles de Champignons,
Salade d'Herbes Fraîches et Haricots Verts
Sautéed sea scallops over mushroom Duxelle, Herbs Salad and haricots verts
- 26.00 Le Pavé de Thon Grillé Pipérade
Grilled tuna steak over Pipérade (ratatouille without tomato)



In Compliance with a requirement from the Connecticut Department of Health, LUC'S CAFÉ states that "Thoroughly Cooking Meats, Poultry, Seafood, Shellfish or Eggs Reduces The Risk of Food borne Illness".



LES DESSERTS

Mousse au Chocolat	7.00
<i>Chocolate mousse</i>	
Crème Brûlée à l'Anis	7.00
<i>Anise crème brûlée</i>	
Ile Flottante	8.00
<i>"Floating island" (Poached meringue)</i>	
Crêpe aux Fruits rouges	8.00
<i>Crêpe with blueberries and strawberries</i>	
Crêpe Suzette "Luc's"	8.50
<i>Crêpe with Orange liquor and lemon sauce</i>	

