



# LUC'S CAFÉ

depuis 2001

Service  
Stop  
Non

3 Big Shop Lane  
Ridgefield, Connecticut 06877  
203 894 8522  
[www.lucscfe.com](http://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

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

