
LUC'S

CAFÉ - RESTAURANT

MAISON FONDÉE EN 2001

3 Big Shop Lane
Ridgefield CT 06877 tel 203-894-8522
Réservations (4 persons minimum)
Open from 11am Monday to Saturday
Fermé le Dimanche
lucscfe.com

LES SALADES

- 7.00 Salade Verte
Mesclun salad, Chef's vinaigrette
- 12.00 Frisée aux Lardons et Oeuf Poché
Frisée salad with poached egg, bacon and croutons
- 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 Betteraves Rouges, Fourme d'Ambert, Mâches et Noix**
Red beets, mâche greens, fourme d'Ambert (blue cow's milk cheese from Auvergne) and walnuts
- 17.00 Salade Niçoise au Thon frais grillé
Niçoise salad with rare grilled fresh sushi grade tuna (with pitted olives niçoises style)
- 17.00 Salade de Poulet grillé et de Roquettes
Arugula Salad with Grilled Chicken, lemon dressing

LES CLASSIQUES

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| 8.00 | Soupe gratinée à l'oignon
<i>French onion soup</i> | 9.00 | Escargots au Pernod
<i>Snails cooked in Pernod</i> |
| P/A | Soupe du Jour
<i>Soup of the day</i> | 8.50 | La Terrine Maison
<i>Chef's made pâté</i> |
| 12.00 | Les Petites Moules Marinières
<i>White wine, herbs steamed mussels</i> | 16.00 | Le Parfait de Foie Gras et de Volailles
<i>Home made chicken liver and foie gras terrine</i> |
| 16.00 | Le Tartare de Thon Japonais
<i>Hand cut raw tuna, wasabi and crunchy tempura bits</i> | 17.00 | Le Plateau de 5 Fromages et fruits secs*
<i>Assortment of 5 cheeses, dried fruits compote</i> |
| 16.00 | L'Assiette de Saumon fumé
<i>Smoked salmon served with potato Gribiche
(chives, crème fraîche, capers, cornichons, shallots)</i> | 17.00 | L'Assiette à l'anglaise
<i>One sunny-side up egg, bacon, two english sausages**,
mashed potatoes, caramelized onions</i> |
| 14.00 | L'Assiette de Charcuterie
<i>Dry sausage, pâté, heirloom Proscuitto, smoked duck breast</i> | 16.00 | Le Petit Steak Tartare
<i>Seasoned raw beef tartare</i> |

* Selection from Murray's Cheese, NYC

** Meyers of Keswick, NYC (handmade pork sausages)

LES SANDWICHES (SERVED WITH MESCLUN SALAD)

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| 9.50 | Jambon-Beurre Cornichons
<i>Ham, butter, cornichons on baguette</i> | 10.00 | Pâté-Baguette Cornichons
<i>Chef's made pâté on baguette, cornichons</i> |
| 12.00 | Croque-Monsieur
<i>Warm ham and melted swiss and Gruyère cheeses on special bread</i> | 12.50 | Croque-Madame
<i>Croque-monsieur served with sunny side-up egg</i> |
| 16.50 | LUC S Burger (avec ou sans fromage suisse ou bacon)
<i>Hormone-free home ground beef burger, special bread with or without swiss cheese
or bacon, served with french fries (+2.50 for Roquefort cheese)</i> | | |
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LES PLATS

- 30.00 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. (Extra sauce = \$2.00)*
- 28.00 Le Steak Tartare Classique
Seasoned raw beef tartare, served with french fries
- 26.50 La Bavette de Boeuf Bercy et Frites
Hanger steak with sautéed shallots served with french fries
- 22.50 Le Poulet Frites ou Purée de Pomme de terre
Roasted free range chicken with french fries or Yukon gold mashed potatoes
- 31.00 Le Carré d Agneau gratin Dauphinois et haricots verts
Herb crusted rack of lamb with sauce provençale, served with potato gratin and haricots verts
- 28.00 Le Confit de Canard Pommes Salardaises
*Crispy duck confit, port wine Sauce, served with potatoes Salardaises (shallots, mushrooms), greens,
apple match sticks, walnuts*
- 26.50 Cassoulet Toulousain
Duck, pork and beans stew, recipe from the south west of France
- 22.50 Les Moules Marinières Frites
White wine, herbs steamed mussels served with french fries
- 22.50 Les Moules Provençales Frites
Garlic, tomato, fresh herbs steamed mussels served with french fries
- 27.00 Le filet de Sole et Légumes saisonniers -Sauce Meunière
- Sauce Grenobloise
- Sauce Amandine
Filet of sole with brown butter -lemon, -capers or sautéed almond sauce served with seasonal vegetables
- 26.00 Le Filet de Saumon Grillé, Epinards Frais Sautés et Sauce au vermouth et ciboulette
Grilled fillet of salmon, sautéed spinach and fresh lemon in a dry vermouth butter and chive sauce
- 27.00 Le Pavé de Thon Grillé, Epinards Frais Sautés (ou Filet de Saumon)
Grilled tuna steak, sautéed spinach and fresh lemon (or Fillet of salmon)

LES GARNITURES

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| 6.00 | Frites
<i>French fries</i> | 8.00 | Gratin Dauphinois
<i>Potato gratin</i> |
| 7.00 | Purée de Pommes de Terre
<i>Yukon gold mashed potatoes</i> | 8.00 | Haricots verts
<i>French beans</i> |
| 7.00 | Epinards
<i>Sautéed spinach</i> | 7.00 | Légumes saisonniers
<i>Seasonal Vegetables</i> |

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.

Prix Hors taxe de 6.35% - Le Service n'est pas compris -Visa et Mastercard uniquement
20% de service ajoutés pour groupe de 6 personnes et plus

LES APÉRITIFS

7.00	Ricard, Pernod
8.00	Kir, Lillet Blanc, Dubonnet rouge
8.00	Campari Soda
9.00	Pineau des Charentes
10.00	Bellini ("Cipriani" Peach purée Mix, sparkling wine)
10.00	Kir Royal (crème de cassis, sparkling wine)
10.00	Kir Impérial (crème de framboise, sparkling wine)
18.00	Kir Champagne (crème de cassis, Laurent-Perrier Brut NV)

LES BIÈRES

P/A	Bière du Mois, <i>Beer of the month</i>
5.00	Non Alcoholic Beer (House Selection)
5.00	Amstel Light, <i>Holland</i>
5.00	Kronenbourg 1664, Fischer, <i>France</i>
5.00	Stella Artois, <i>Belgium</i>
5.00	Red Stripe, <i>Jamaica</i>
5.00	Palm, <i>Belgium</i>
6.00	Guinness, <i>Ireland</i>

LES BOISSONS FRAÎCHES

2.00	Jus de fruits <i>Cranberry, tomato, orange, pineapple</i>
3.00	Citronnade <i>Fresh squeezed lemon juice, iced water</i>
2.50	Thé glacé <i>Home Blend iced tea</i>
4.00	Café Frappé <i>Double espresso, shaken, served on ice</i>
3.50	Chocolat Froid <i>Pure bitter sweet cocoa powder, cold milk</i>

LES EAUX ET SODAS

3.00	Perrier 11oz
7.00	Evian, Perrier, Badoit 75cl
3.00	Club Soda en bouteille
3.50	Boissons gazeuses en bouteille <i>Bottled soda: Coca Cola, Diet Coke, Tonic Water, Sprite, Ginger Ale, Ting, Ginger beer, Orangina</i>

LES BOISSONS CHAUDES

6.00	Café au lait
3.50	Petit crème (<i>small Café au lait</i>)
3.50	Cappuccino
4.00	Double-Expresso
2.50	Expresso
2.50	Café Americano, Café français <i>Espresso with hot water, Stretched espresso</i>
6.00	Grand Chocolat Chaud (Petit 3.00) <i>Bitter sweet cocoa powder, steamed milk (small 3.00)</i>
2.50	Thé, Infusions en sachet <i>Selected* loose black or herbal teas bags, decaffeinated tea bags (2.00)</i>
9.00	Rhum lait chaud <i>Spiced rum, honey, steamed milk, nutmeg</i>
9.00	Grog <i>Lemon juice, honey, spiced rum, hot water, nutmeg</i>
10.00	Café "Bert" <i>Café français with Tia Maria</i>

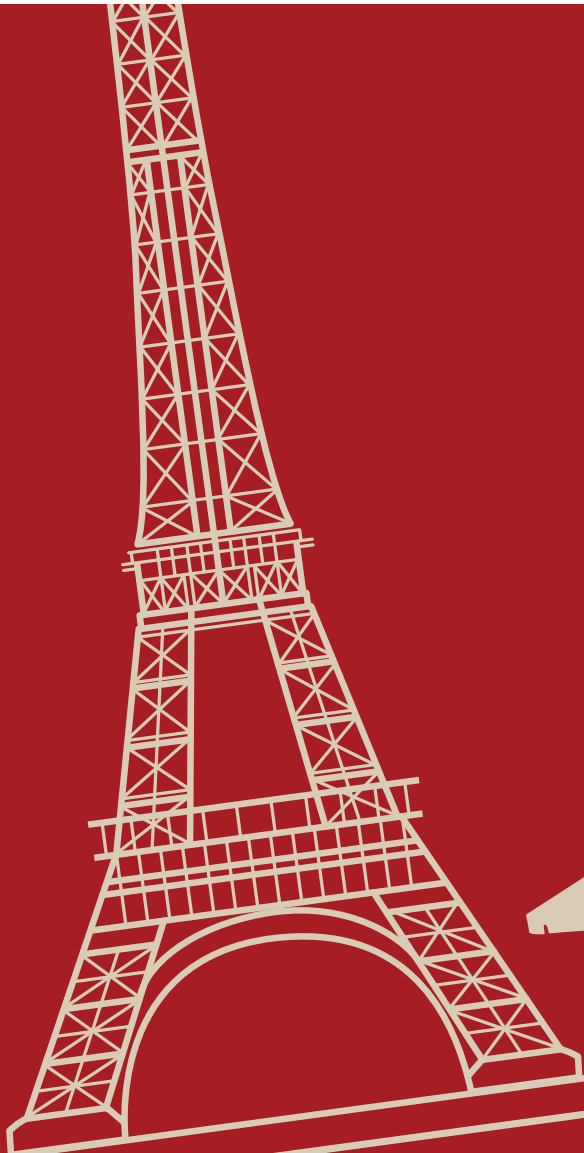
* Porto Rico Tea Co. NYC

LES SPECIALITÉS

9.00	Vodka-Ting <i>Vodka, Jamaican grapefruit soda</i>
9.00	Le Peau-Rouge <i>Vodka, Orangina, grenadine</i>
9.00	Le Point of View <i>Mount Gay rum, jamaican grapefruit soda</i>
11.00	Le Paratonnerre <i>Ginger Beer, Meyer s rum, grated nutmeg</i>
10.00	Espresso Martini <i>Espresso, irish cream, vodka, coffee liquor</i>
10.00	French Martini <i>Pineapple, crème de framboise, vodka</i>
12.00	Le Rum Punch de Mark <i>Overproof, Appleton and Meyers rums, pineapple, orange and cranberry juices, fresh grated nutmeg</i>
13.00	Le Cosmo de Luc's <i>Grey Goose le Citron, fresh squeezed citrus juice, Cointreau, cranberry juice</i>
5.00	Le Cocktail sans alcool de Marc <i>Orange juice, club soda, grenadine</i>

Tax and gratuity not included - Visa & MasterCard only - 20% Gratuity added on party of 6 and more

MENU



**LUC'S
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depuis 2001

**Stop
Service**

Monday
Thru
Saturday

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Ridgefield, Connecticut 06877
203 894 8522
www.lucscfe.com

