

# La Mercerie

AT THE GUILD



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SERVED  
5PM  
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10PM

## À PARTAGER – TO SHARE

**SIX HUÎTRES, BEURRE AUX ALGUES** 30  
*half dozen oysters served with bread and seaweed butter*

**BETTERAVES VINAIGRÉES** 14  
*red beets, trout roe, smoked crème fraîche*

**ANCHOIS DE CANTABRIE ET BEURRE VANILLÉ** 19  
*anchovies from cantabria, homemade vanilla butter, sourdough toasts*

**ASSIETTE DE FROMAGE** 26  
*selection of french and american cheeses*

## LES ENTRÉES – APPETIZERS

**COQUILLE SAINT JACQUES NORMANDE** 32  
*scallops and winter vegetables, calvados, beurre blanc, mushroom brioche*

**CONSOMMÉ DE VOLAILLE AU FOIE GRAS** 28  
*chicken consommé, poached foie, winter vegetables, Muscat*

**SALADE VERTE CROQUANTE AUX HERBES AROMATIQUES** 19  
*little gem, radish, cucumber, fines herbes dressing*

**SOUPE À L'ONION 'BICHON BICHETTE'** 18  
*onion soup, crouton gruyère, cognac*

**AVOCAT-CREVETTES** 26  
*new caledonia shrimp, grapefruit, avocado, french cocktail*

**NIÇOISE** 29  
*tuna, anchovies, potatoes, eggs, green beans, red onions*

**PETIT TARTARE DE BŒUF AU PARMESAN** 22  
*hand cut NY strip, parmesan crisp, wild arugula*

## LES GARNITURES – SIDES

**PAIN ET BEURRE** 5  
*rye bread, salted Bordier butter*

**PETITE SALADE VERTE** 10  
*artisan lettuces, shallot vinaigrette*

**HARICOTS VERTS** 14  
*sautéed green beans, garlic butter*

**VERDURE DIVERSE ET BISQUE DE HOMARD** 15  
*greens and lobster bisque espuma*

**GRATIN DAUPHINOIS** 16  
*potato gratin, nutmeg, garlic*

## FÊTE DU CITRON

CELEBRATING THE FIRST TASTE OF SPRING IN BRIGHT SEASONAL SPECIALS

### APPETIZER

**PALOURDES MÉDITERRANÉENNES** 32  
*clams with citrus and green olives*

### ENTRÉE

**TAJINE DE POULET AU POMELO CONFIT ET AMANDES GRILLÉES** 28  
*chicken tajine, candied pomelo, roasted almonds*

### DESSERT

**CITRON GIVRÉ** 12  
*lemon sorbet in its skin*

## LES PLATS PRINCIPAUX – MAIN COURSES

**POULET FERMIER CROUSTILLANT** 37  
*crispy heritage chicken, green beans, garlic and ginger brittle*

**LA CRÊPE SAUMON ET POIREAUX** 34  
*buckwheat crêpe, salmon, leeks, potatoes, beurre blanc*

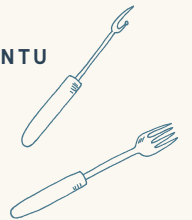
**BŒUF BOURGUIGNON** 45  
*braised short ribs, lardons, stortini pasta*

**CABILLAUD À LA MOUTARDE EN COCOTTE** 42  
*steamed cod in donabe, grain mustard, leeks and potatoes*

**HALIBUT AU BEURRE BLANC** 46  
*halibut, beurre blanc, swiss chard*

**CÔTE DE VEAU AU CITRON, CHOU POINTU ET BETTERAVE JAUNE** 65  
*veal chop, cabbage and beets, lemon sauce*

**FILET DE BŒUF AU POIVRE** 55  
*petite greens salad*



LES DESSERTS

**FRAISES ET FRAMBOISES À LA CRÈME FOUETTÉE**..... 24  
*berries and cream*

**PROFITEROLES AU CHOCOLAT** ..... 17  
*choux pastry, vanilla ice cream, hot chocolate sauce*

**TARTE TATIN** ..... 18  
*caramelized apples, salted butter, crème fraîche, puff pastry*

**CRÈME BRÛLÉE À LA VANILLE** ..... 15  
*vanilla custard*

**COUPE TAHITI** ..... 18  
*roasted pineapple, rum, whipped cream, coconut ice cream, lime caramel*

**ASSIETTE DE PETITS GÂTEAUX**..... 12  
*ginger thins, calissons, leaf tuiles*



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## PÉTILLANT BY THE GLASS

VEUVE CLICQUOT 'BRUT ROSÉ NV	34
CHAMPAGNE BRUT BLANC DE BLANCS 'SÉLECTION BELLES ANNEÉS' Pierre Gimmonet NV	32
VOUVRAY BRUT 'TROGLODYTE' Alain Robert NV	18
ROSÉ PETILLANT NATUREL 'ÉXILÉ' Lise & Bertrand Jousset 2021	20

## BLANC BY THE GLASS

MUSCADET SEVRE-ET-MAINE SUR LIE 'ORTHOGNEISS' Domaine de l'Ecu 2020	18
SANCERRE 'LES GRANDS MONTS' Isabelle Garrault 2022	27
BORDEAUX BLANC 'RESERVE' Michel Lynch 2022	20
CHABLIS 1ER CRU 'BEAUROY' Agnes & Didier Dauvissat 2022	31

## ORANGE BY THE GLASS

VIN DE FRANCE 'SGU CONTACT' Vivanterre 2021	24
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## ROSÉ BY THE GLASS

CÔTES-DE-PROVENCE 'LES COMMANDEURS' Château Peyrassol 2022	22
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## ROUGE BY THE GLASS

CROZES-HERMITAGE 'CERTITUDE' Domaine Francois Villard 2020	24
MONTAGNE SAINT EMILION Vieux Château Saint André 2018	23
CHEVERNY 'LES CLOS DES CARTERIES' Christian Venier 2022	18
BOURGOGNE ROUGE Maison Pierre Brisset 2019	29

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## COCKTAILS

PETIT PARIS <i>aperol, sparkling wine, grapefruit</i>	19
LA VOLEE <i>vodka, pear, ginger, lime</i>	17
BELLE DE JOUR <i>mezcal, wild cherry, pomegranate shrub</i>	19
BRUINE D'AUTOMNE <i>calvados, vermouth, salers, cinnamon</i>	17
LA SUAVE <i>rye whiskey, Chartreuse jaune, Benedictine</i>	19

## BIÈRE & CIDRE

KRONENBOURG '1664' <i>Strasbourg, France</i>	11
BRASSERIE DE LA PIGEONELLE 'LOIRETTE' <i>Loire, France</i>	16
AVAL CIDRE <i>Bretagne, France</i>	15

## COFFEE & ESPRESSO

DRIP COFFEE	6
ESPRESSO	7
MACCHIATO	7
CAPPUCCINO	8
LATTE	8

## TEA

TURMERIC WELLNESS <i>turmeric, rosemary, ginger, black pepper, citrus peel</i>	9
MINTHA <i>peppermint, anise hyssop, tarragon</i>	9
CARAVAN CHAI <i>rooibos, cinnamon sage, cardamom, pink peppercorn</i>	9
GENMAICHA <i>kagoshima prefecture, japan</i>	9
MOUNTAIN BEAUTY <i>yunnan province, china</i>	9

## NON-ALCOHOLIC

'53' <i>pomegranate, lime, honey</i>	15
LE MINOT <i>seedlip 108, cucumber, mint, tonic</i>	15
FLUETTE <i>ginger, beet juice, lemon</i>	15
FRANÇOISE <i>seasonal shrub, lemon, soda</i>	15
ERIC BORDELET 'POMME PERLANT' <i>Normandie, France 2022</i>	15
NOUGHTY SPARKLING CHARDONNAY	15



## SHOP the OBJECTS on YOUR TABLE

SCAN HERE AND TAKE IT HOME:  
All of the tableware at La Mercerie produced by global  
artisans is available to purchase at RW Guild.