



La Mercerie

AT THE GUILD



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 CHARCUTERIE 28
selection of house-made and cured meats

ASSIETTE DE FROMAGE 26
selection of french and american cheeses

LES ENTRÉES – APPETIZERS

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

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

ŒUF MOLLET, CRÈME DE CHOU FLEUR ET TOFU 17
soft boiled egg, whipped cauliflower and tofu, parmesan

ŒUF COCOTTE GRAND-MÈRE 19
two baked eggs, cream, mushroom brioche

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

GRATIN DAUPHINOIS 16
potato gratin, nutmeg, garlic



SERVED
M-F
11AM
-
3PM

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

QUICHE VÉGÉTARIENNE 23
mushroom, spinach, comté

CROQUE MADAME 22
tartine of ham, Comté and Gruyère, sunny egg

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

CRÊPE COMPLÈTE 28
buckwheat crêpe, egg sunny side up, paris ham, comté, crème fraîche

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

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

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

LES DESSERTS

FRAISES ET FRAMBOISES À LA CRÈME FOUETTÉE..... 18
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



La Mercerie

AT THE GUILD 

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
---	----

ROSÉ BY THE GLASS

CÔTES-DE-PROVENCE 'LES COMMANDEURS' Château Peyrassol 2022	22
--	----

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

À

B
O
I
R
E

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.