



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

HOMARD EN SALADE 36
Maine lobster, fennel cream, yuzu vinaigrette, brown butter pain de mie

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

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

SOUPE À L'ONION 'BICHON BICHETTE' 22
onion soup, crouton gruyère, cognac

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

NIÇOISE 30
tuna, anchovies, potatoes, eggs, green beans, red onions

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

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 beef, oxtail, 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

SELLE D'AGNEAU, SAUCE PALOISE 54
lamb saddle, sautéed asparagus, mint bearnaise

FILET DE BOEUF AU POIVRE 55
petite greens salad

LES GARNITURES – SIDES

PAIN ET BEURRE 12
buckwheat-epi, olive roll, baguettini, salted Bordier butter

PETITE SALADE VERTE 10
artisan lettuces, shallot vinaigrette

HARICOTS VERTS 14
sautéed green beans, shallot, butter

GRATIN DAUPHINOIS 16
potato gratin, nutmeg, garlic



LES DESSERTS

FRAISES À LA CHANTILLY 32
local berries, Tonjes farm cream

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

MILLE-FEUILLE À LA NOISETTE 16
*puff pastry, hazelnut mousseline
add French Gariguettes strawberries +12*

CRÈME BRÛLÉE À LA VANILLE 15
vanilla custard

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

SORBET DU JOUR 6
seasonal sorbet



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PÉTILLANT BY THE GLASS

VOUVRAY BRUT 'TROGLODYTE' <i>Alain Robert NV</i>	18
ROSÉ PETILLANT NATUREL 'ÉXILÉ' <i>Lise & Bertrand Jousset 2021</i>	20
CHAMPAGNE BRUT BLANC DE BLANCS 'SÉLECTION BELLES ANNEÉS' <i>Pierre Gimmonet NV</i>	32
CHAMPAGNE 'BRUT ROSÉ' <i>Veuve Clicquot NV</i>	34

BLANC BY THE GLASS

MUSCADET SEVRE-ET-MAINE SUR LIE 'ORTHOGNEISS' <i>Domaine de l'Ecu 2020</i>	18
SANCERRE <i>Joel et Jean Luc Raimbault 2022</i>	25
BORDEAUX BLANC 'RESERVE' <i>Michel Lynch 2022</i>	20
CHABLIS <i>Agnes & Didier Dauvissat 2022</i>	26

ORANGE BY THE GLASS

VIN DE FRANCE 'SGU CONTACT' <i>Vivanterre 2021</i>	24
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ROSÉ BY THE GLASS

CÔTES-DE-PROVENCE 'LES CROIX' <i>Château Peyrassol 2023</i>	22
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ROUGE BY THE GLASS

CROZES-HERMITAGE 'CERTITUDE' <i>Domaine Francois Villard 2020</i>	24
MONTAGNE SAINT ÉMILION <i>Vieux Château Saint André 2019</i>	23
CHEVERNY 'LES CLOS DES CARTERIES' <i>Christian Venier 2022</i>	18
BOURGOGNE ROUGE <i>Maison Pierre Brisset 2019</i>	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
JOLIE GINNY <i>Neversink gin, blanc vermouth, suze, tonic</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
ASSAM CHAI <i>assam tea, cardamom, ginger, rose, cinnamon, black pepper, peppermint</i>	9
GENMAICHA <i>kagoshima prefecture, japan</i>	9
MOUNTAIN BEAUTY <i>yunnan province, china</i>	9

FRESH MINT TEA FOR TWO 12



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.

NON-ALCOHOLIC

'53' <i>pomegranate, lime, honey</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