

La Mercerie

AT THE GUILD



À PARTAGER – TO SHARE

**ANCHOIS DE CANTABRIE ET
BEURRE VANILLÉ 19**

*anchovies from cantabria, homemade
vanilla butter, sourdough toasts*

BETTERAVES VINAIGRÉES 14

red beets, trout roe, smoked crème fraîche

LES ENTRÉES – APPETIZERS

HUÎTRES COQUINES 30

half dozen oysters

NOTRE SALADE DE TOMATES 18

*mixed heirloom tomatoes, toasted sunflower, garden
herbs, Cabernet Sauvignon vinegar*

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

LES PLATS PRINCIPAUX – MAIN COURSES

LA CRÊPE SAUMON ET POIREAUX 34

buckwheat crêpe, salmon, leeks, beurre blanc

POULET FERMIER CROUSTILLANT 37

crispy heritage chicken, green beans, garlic and ginger brittle

LES GARNITURES – SIDES

PAIN ET BEURRE 6

baguette, salted Bordier butter

PETITE SALADE VERTE 10

artisan lettuces, shallot vinaigrette

GRATIN DAUPHINOIS 16

potato gratin, nutmeg, garlic



SOLEIL

by
Veuve Clicquot

TASTE THE BEAUTY OF THE SEASON IN
A SUMMER PAIRING

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



**CHAMPAGNE
'BRUT ROSÉ'**
34
Veuve Clicquot NV

Then join us
for handcrafted
cocktails
and bites at
Guild Bar.

CHAMPÉRO

COCKTAILS

**EXTRA BRUT CHAMPAGNE, VODKA,
YUZU VERMOUTH — 22**

BY THE GLASS

PIERRE GIMONNET 'BLANC DE BLANCS'
Brut NV — 18

BOTTLES

PIERRE MONCUIT 'HUGUES DE COULMET'
Brut Blanc de Blancs NV — 130

KRUG 'GRAND CUVÉE - 169TH EDITION'
Brut NV — 285

GEORGES LAVAL 'CUMIÈRES'
Extra Brut NV — 175

VOUETTE & SORBÉE 'BLANC D'ARGILE'
Extra Brut NV — 225

SERVED
M-F
3PM
-
5PM

LES DESSERTS

FRAISES À LA CHANTILLY	32
<i>local berries, Tonjes farm cream</i>	
PROFITEROLES AU CHOCOLAT	17
<i>choux pastry, vanilla ice cream, hot chocolate sauce</i>	
MILLE-FEUILLE À LA NOISETTE	16
<i>puff pastry, hazelnut mousseline</i>	
<i>add local berries +10</i>	
CRÈME BRÛLÉE À LA VANILLE	15
<i>vanilla custard</i>	
ASSIETTE DE PETITS GÂTEAUX	12
<i>ginger thins, calissons, leaf tuiles</i>	
SORBET DU JOUR	6
<i>seasonal sorbet</i>	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

JUNE 13, 2024
EXECUTIVE CHEF **JON RODRIGUEZ**
CHEF PARTNER **MARIE-AUDE ROSE**



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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 'ORTHOGRNEISS' <i>Domaine de l'Ecu 2021</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 2021</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