



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 FROMAGE 26
selection of french and american cheeses

LES ENTRÉES – APPETIZERS

NOTRE SALADE DE TOMATES 18
*mixed heirloom tomatoes, toasted sunflower,
garden herbs, Cabernet Sauvignon vinegar*

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 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

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.

LES PLATS PRINCIPAUX – MAIN COURSES

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

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 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 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>	



La Mercerie

AT THE GUILD



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 'ORTHOGNEISS' <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
--	----

ROSÉ BY THE GLASS

CÔTES-DE-PROVENCE 'LES CROIX' <i>Château Peyrassol 2023</i>	22
---	----

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

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
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