



La Mercerie

AT THE GUILD



D
I
N
N
E
R

SERVED
5PM
-
10PM

À PARTAGER – TO SHARE

HUÎTRES DE LA CÔTE EST 30
half dozen east coast oysters, lemon rye toast, French seaweed butter from maison Bordier

BETTERAVES VINAIGRÉES 14
citrus pickled beets, trout roe, smoked Kendall farm crème fraîche

ANCHOIS DE CANTABRIE AU BEURRE VANILLÉ 19
Don Bocarte Cantabric anchovies, homemade vanilla butter, baguette toasts

ASSIETTE DE FROMAGE 26
selection of french and american cheeses

LES ENTRÉES – APPETIZERS

SALADE VERTE AUX FINES HERBES 19
artisan lettuce, radish, cucumber, fines herbes dressing

SOUPE À L'OIGNON 'BICHON BICHETTE' 22
vegetarian onion soup, gruyère, baguette crouton, cognac

HARICOT BERGAMOT 18
green beans, pistachio, creme, citrus

FOIE GRAS TORCHON 27
pear chutney

COQUILLE SAINT JACQUES NORMANDE 28
scallops, apple, vegetables, beurre blanc, calvados, mushroom brioche

AVOCAT-CREVETTES 26
Montauk shrimp, grapefruit, avocado, French cocktail, orange blossom vinaigrette

NIÇOISE 30
confit tuna, black olives, red pearl onion, anchovies, egg, potatoes, green beans, red bell pepper, anchovy vinaigrette

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

LES PLATS PRINCIPAUX – MAIN COURSES

POULET AU SAFRAN 38
heritage chicken, orange, carrot, saffron

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

BŒUF BOURGUIGNON 45
Pinot noir marinated and braised beef, bacon, carrots, mushrooms, pasta

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

SOLE DE PARIS 68
Dover sole Meunière, button mushroom, white wine sauce

EPAULE D'AGNEAU CONFITE 45
lamb shoulder, cabbage, dried fruit, almond

FILET DE BOEUF AU POIVRE 55
petite greens salad



LES GARNITURES – SIDES

PAIN ET BEURRE 12
assorted bread trio with Bordier salted butter

PETITE SALADE VERTE 10
artisan lettuce, extra virgin Provençal olive oil, sherry vinaigrette

HARICOTS VERTS 14
green beans, garlic and fine herbs butter

GRATIN DAUPHINOIS 16
sliced potatoes cooked in garlic infused milk and cream, gratiné with Comté