

# La Mercerie

AT THE GUILD



## FÊTE DU CITRON

TO START

### HARICOTS BERGAMOT

*green beans, pistachio, crème, citrus*

### AVOCAT-CREVETTES

*shrimp, grapefruit, avocado, French cocktail, orange blossom vinaigrette*

CONTINUE WITH...  
CHOICE OF

### VOL-AU-VENT DE HOMARD

*lobster, puff pastry, réglisse, +8*

### POULET AU SAFRAN

*chicken, orange, carrot, and saffron*

### PALOURDES MÉDITERRANÉENNES

*clams with citrus and green olives*

END ON A SWEET NOTE

### CITRON GIVRÉ

*lemon sorbet in it's skin*

60 PER PERSON

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SERVED  
M-F  
11:30 AM  
-  
3 PM

### LES ENTRÉES - APPETIZERS

#### FOIE GRAS TORCHON 27

*pear chutney*

#### HOMARD EN SALADE 36

*whole Maine lobster tail, fennel infused cream, citrus vinaigrette, brioche crisp*

#### 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*

#### AVOCAT-CREVETTES 26

*Montauk shrimp, grapefruit, avocado, French cocktail, orange blossom vinaigrette*

#### 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*

### 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 CHARCUTERIE 28

*selection of cured meats*

#### ASSIETTE DE FROMAGE 26

*selection of local and French cheeses*

### LES PLATS PRINCIPAUX - MAIN COURSES

#### QUICHE DE SAISON 23

*seasonal quiche*

#### CROQUE MADAME 24

*tartine of ham, Comté and Gruyère, sunny egg*

#### NIÇOISE 30

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

#### CRÊPE COMPLÈTE 29

*buckwheat crêpe, egg sunny side up, Paris style 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

*heritage chicken, Dijon mustard, green beans, garlic and ginger brittle*

### LES GARNITURES - SIDES

#### PAIN ET BEURRE 6

*baguette 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*