



La Mercerie

AT THE GUILD



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SERVED
5PM
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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

ASPERGES BLANCHES EN SALADE 32
smoked cream, bottarga, clementine, fresh herbs

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

L'ASSIETTE DE CRUDITES 18
seasonal raw vegetables, crème fraîche, dill tarragon, shallots

LES ENTRÉES – APPETIZERS

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

SOUPE À L'OIGNON VGE 22
vegetarian onion soup, puff pastry, gruyere, cognac

HARICOT BERGAMOT 18
green beans, pistachio, creme, citrus

FOIE GRAS TORCHON 27
pear chutney

SAINT JACQUES EN CARPACCIO ET LAVANDE 27
raw scallops, lavender dressing, radish carpaccio, raspberries

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

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

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

POULET FERMIER AU VIN JAUNE ET MORILLES 42
crispy chicken, vin jaune sauce, English peas, morels

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

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

ASSIETTE DE LEGUMES 14
seasonal vegetables, garlic, fine herbs butter.

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

