



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*

PISSALADIÈRE 22
onion and anchovy pie

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

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

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

LES ENTRÉES – APPETIZERS

SALADE DE TOMATES 26
*heirloom tomatoes, melon mustard sorbet,
Provençal olive oil, basil*

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

HARICOTS BERGAMOTE 18
green beans, pistachio, ricotta, citrus

PÂTÉ EN CROÛTE 27
chicken, veal and pistachio

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

AVOCAT-CREVETTES 26
*New Caledonia 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

BOUILLABAISSE LÉGÈRE 42
*snapper, cod, mussels, clams, potato, saffron broth,
rouille crouton*

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*

FARÇI À L'AGNEAU 45
stuffed tomato with slow cooked lamb

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 LÉGUMES 14
seasonal vegetables, garlic, fine herbs butter

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

CHAMPIGNONS RÔTIS 16
roasted mixed mushrooms

