

La Mercerie

AT THE GUILD



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SERVED
5PM
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10PM

LES ENTRÉES – APPETIZERS

SALADE DE TOMATES AUX FINES HERBES 30
heirloom tomato salad, fine herbs

SIX HUÎTRES, BEURRE AUX ALGUES 30
*half dozen oysters served with
bread and seaweed butter*

**SALADE VERTE CROQUANTE
AUX HERBES AROMATIQUES** 19
little gem, radish, cucumber, fines herbes dressing

POISSON CRU À L'HUILE D'OLIVE CITRON 25
flake crudo, olive oil, lemon, baby spinach

AVOCAT-CREVETTES 26
*new caledonia shrimp, grapefruit, avocado,
french cocktail*

SALADE LYONNAISE 23
mustard greens, dandelion, poached egg, bacon, croutons

NIÇOISE 29
tuna, anchovies, potatoes, eggs, green beans, red onions

À PARTAGER – TO SHARE

**AUBERGINES VINAIGRÉES
À L'HUILE D'OLIVE** 10
citrus pickled eggplant, basil, olive oil

**ANCHOIS DE CANTABRIE ET
BEURRE VANILLÉ** 15
*anchovies from cantabria, homemade
vanilla butter, sourdough toasts*

CRUDITÉS CRÈME AUX HERBES 18
seasonal market vegetables, herb crème

TORCHON DE FOIE GRAS 34
foie torchon, green tomato chutney, toast

ASSIETTE DE FROMAGE 26
selection of french and american cheeses

LES PLATS PRINCIPAUX – MAIN COURSES

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

SOUPE AU PISTOU 31
vegetable soup, basil pistou

**CONFIT DE CANARD, RAISIN
MUSCAT EN SALADE** 39
confit duck leg, muscat grapes, watercress

**HALIBUT AU BEURRE BLANC,
BLETTES CROQUANTES** 46
halibut, beurre blanc, swiss chard

BŒUF BOURGUIGNON 45
braised short ribs, lardons, stortini pasta

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

FILET DE BOEUF AU POIVRE 55
petite greens salad

LES GARNITURES – SIDES

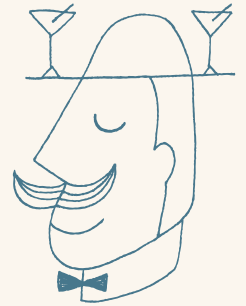
PAIN ET BEURRE 8
baguette, salted bordier butter

HARICOTS VERTS 14
sautéed green beans, garlic butter

**ASPERGES VERTES,
VINAIGRETTE À LA MOELLE** 18
grilled asparagus, bone marrow vinaigrette

TOMATES À LA PROVENÇALE 18
*roasted tomatoes, olive oil, bread crumbs,
thyme and garlic*

GRATIN DAUPHINOIS 16
potato gratin, nutmeg, garlic



LES DESSERTS

FRAISES ET FRAMBOISES À LA CRÈME FOUETTÉE 24
berries and cream

PÊCHE GIVRÉE 15
white peach sorbet

PROFITEROLES AU CHOCOLAT 17
choux pastry, vanilla ice cream, hot chocolate sauce

GÂTEAU AUX MYRTILLES 15
golden cake filled with blueberry jam, lavender ice cream

CRÈME BRÛLÉE À LA VANILLE 15
vanilla custard

GÂTEAU AU CHOCOLAT À LA FARINE DE NOISETTE 15
gluten free chocolate cake with hazelnut flour, crème fraîche