

La Mercerie

AT THE GUILD



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SERVED
5PM
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10PM

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

ASSIETTE DE CHARCUTERIE 32
selection of house-made and cured meats

ASSIETTE DE FROMAGE 26
selection of french and american cheeses

LES ENTRÉES – APPETIZERS

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

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

TORCHON DE FOIE GRAS 34
foie torchon, pear chutney, brioche

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

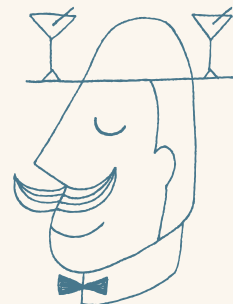
PAIN ET BEURRE 8
baguette, salted bordier butter

HARICOTS VERTS 14
sautéed green beans, garlic butter

LAITUE BRAISÉE, VINAIGRETTE À LA MOELLE 18
braised lettuce, bone marrow vinaigrette

CHOU-FLEUR ET BROCOLI RÔTIS 18
roasted cauliflower and broccoli, tartare sauce

GRATIN DAUPHINOIS 16
potato gratin, nutmeg, garlic



GALETTE DES ROIS

a french tradition wrapped in a buttery puff pastry and rich almond cream that hides a special charm for the lucky one to be king or queen for the day

35

LES DESSERTS

FRAISES ET FRAMBOISES À LA CRÈME FOUETTÉE..... 24
berries and cream

TARTE TATIN 18
apple pie, crème fraîche

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

MILLE FEUILLE NOISETTE..... 15
puff pastry, hazelnut mousseline

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