



La Mercerie

AT THE GUILD



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À PARTAGER – TO SHARE

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

LÉGUMES VINAIGRÉS AUX AGRUMES 12
citrus pickled vegetables

ANCHOIS DE CANTABRIE ET BEURRE VANILLÉ 19
anchovies from cantabria, homemade vanilla butter, sourdough toasts

ASSIETTE DE FROMAGE 26
selection of french and american cheeses

LES ENTRÉES – APPETIZERS

TOMATES VINAIGRETTE 20
heirloom tomatoes, cabernet vinegar, fried shallots, fines herbs

HOMARD EN SALADE 29
poached lobster, fennel cream, gem lettuce, potato chips

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

POISSON CRU À L'HUILE D'OLIVE CITRON 25
fluke crudo, lemon cumin jam, baby spinach, egg

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

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

PETIT TARTARE DE BŒUF AU PARMESAN 22
hand cut NY strip, parmesan crisp, wild arugula

LES PLATS PRINCIPAUX – MAIN COURSES

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

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

RÂBLE DE LAPIN À L'ORIGAN 32
rabbit saddle rolled with mustard and oregano, graffiti eggplant, roasted tomatoes

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

HALIBUT "MINUTE" 46
halibut, fresh tomatoes, black olives, mussel beurre blanc

FILET DE BOEUF AU POIVRE 55
petite greens salad

LES GARNITURES – SIDES

PAIN ET BEURRE 8
selection of breads, salted bordier butter

HARICOTS VERTS 14
sautéed green beans, garlic butter

ASPERGES VERTES 18
sautéed green asparagus, orange, sorrel

FENOUIL AU MIEL AU CITRON VERT 14
steamed fennel, lime, honey

GRATIN DAUPHINOIS 16
potato gratin, nutmeg, garlic



SERVED
5PM
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10PM

LES DESSERTS

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

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

FEUILLETÉ DE FRAISES ET PISTACHES..... 15
puff pastry, whipped cream, strawberries, pistachio 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