



# La Mercerie

AT THE GUILD



## À PARTAGER – TO SHARE

**HUÎTRES DE LA CÔTE EST 30**  
*half dozen east coast oysters, lemon rye toast, French seaweed butter from maison Bordier*

**BETTERAVES VINAIGRÉES 14**  
*citrus pickled beets, trout roe, smoked Kendall farm crème fraîche*

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

**LES CRUDITÉS 22**  
*market vegetables, creme fraiche, herb oil*

**ASSIETTE DE FROMAGE 26**  
*selection of french and american cheeses*

## LES ENTRÉES – APPETIZERS

**NOTRE SALADE DE TOMATES 18**  
*mixed heirloom tomatoes, toasted sunflower, garden herbs, Cabernet Sauvignon vinegar*

**HOMARD EN SALADE 36**  
*whole Maine lobster tail, fennel infused cream, citrus vinaigrette, brioche crisp*

**COQUILLE SAINT JACQUES NORMANDE 28**  
*scallops, apple, vegetables, beurre blanc, calvados, mushroom brioche*

**SALADE VERTE AUX FINES HERBES 19**  
*artisan lettuce, radish, cucumber, fines herbes dressing add Roquefort cheese +4 add avocado +4*

**SOUPE À L'OIGNON 'BICHON BICHETTE' 22**  
*vegetarian onion soup, gruyère, baguette crouton, cognac*

**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

**POULET FERMIER CROUSTILLANT 37**  
*heritage chicken, Dijon mustard, green beans, garlic and ginger brittle*

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

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

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

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

**SELLE D'AGNEAU, SAUCE PALOISE 54**  
*lamb saddle, sautéed asparagus, mint bearnaise*

**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, shallot vinaigrette*

**HARICOTS VERTS 14**  
*green beans, garlic and fine herbs butter*

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

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SERVED  
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10PM

LES DESSERTS

**FRAISES À LA CHANTILLY ..... 32**  
*organic strawberries, Tonjes farm whipped cream*

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

**MILLE-FEUILLE À LA NOISETTE ..... 16**  
*homemade puff pastry, hazelnut and vanilla mousseline add organic strawberries +8*

**CRÈME BRÛLÉE À LA VANILLE ..... 15**  
*vanilla custard*

**ASSIETTE DE PETITS GÂTEAUX..... 12**  
*ginger thins, calissons, leaf tuiles*

**SORBET DU JOUR ..... 6**  
*seasonal sorbet*