



La Mercerie

AT THE GUILD



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PÉTILLANT BY THE GLASS

CHAMPAGNE BRUT 'L'HÉRITAGE' <i>Waris et Filles NV</i>	26
CHAMPAGNE BRUT ROSÉ <i>La Caravelle NV</i>	32
MONTLOUIS BRUT TRADITION <i>Domaine de La Taille aux Loups NV</i>	18

BLANC BY THE GLASS

MUSCADET SÈVRE-ET-MAINE 'MONNIÈRES-ST. FIACRE' <i>Pépière 2017</i>	18
SANCERRE <i>Sager & Verdier 2020</i>	24
CHABLIS <i>Corinne et Jean-Pierre Grossot 2018</i>	22
SAINT-JOSEPH 'LE LOMBARD' <i>Yves Cuilleron 2017</i>	20

ROSÉ BY THE GLASS

SANCERRE 'LE CHEMIN DE MARLOUP' <i>Jean-Paul Picard 2020</i>	18
CÔTES-DE-PROVENCE CRU CLASSÉ 'TIBOUREN' <i>Clos Cibonne</i>	24

ROUGE BY THE GLASS

GIVRY 'HERITAGE' <i>Domaine Chofflet 2018</i>	25
MOULIN-À-VENT 'COUVENT DES THORINS' <i>Château du Moulin-à-Vent 2018</i>	22
CHINON 'LES PICASSES' <i>Jean-Maurice Raffault 2018</i>	18
SAINT-EMILION GRAND CRU <i>Château Leydet-Valentin 2018</i>	28

COCKTAILS

PETIT PARIS <i>aperol, sparkling wine, grapefruit</i>	18
PARAPLUIE <i>sauternes, salers aperitif, lemon, peychaud bitters, tonic</i>	22
BLONDE PLATINE <i>lavender-infused vodka, gentian, yellow chartreuse, lemon</i>	19
LE OUI-OUI <i>reposado tequila, spiced rhubarb liqueur, dry vermouth</i>	20
L'HURLUBERLU <i>rye, armagnac, rum cordial, blackberry-champagne shrub</i>	21
ROUGE GORGE <i>gin, suze, génépy, sherry vermouth</i>	18

BIÈRE & CIDRE

SIX POINT PILS 'THE CRISP' <i>Brooklyn, New York</i>	11
FIVE BOROUGHS 'TINY JUICY IPA' <i>New York, NY</i>	12
ORVAL TRAPPIST ALE <i>Villers-devant-Orval, Belgium</i>	18
AVAL CIDRE <i>Bretagne, France</i>	15

NON-ALCOHOLIC

'53' <i>pomegranate, lime, honey</i>	15
LE MINOT <i>seedlip 108, cucumber, mint, tonic</i>	15
ÉPICES NEUF-QUATRE <i>spice 94, seasonal fruit syrup, soda, star anise</i>	15
FRANÇOISE <i>blueberry shrub, mint, lemon, soda</i>	15

COFFEE & ESPRESSO

DRIP COFFEE	6.5
ESPRESSO	7
CAPPUCCINO	8
LATTE	8
MACCHIATO	8

TEA

CHINESE MINT	9
AFRICAN RED ROOIBOS	9
CLOUD MOUNTAIN GREEN	9
L&F BREAKFAST BLEND	9
SIGNATURE EARL GREY	9
SWEET RUSH	9
TURMERIC	9