

La Mercerie

AT THE GUILD



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
fluke 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

**ŒUF MOLLET, CRÈME DE CHOU
FLEUR ET TOFU** 17
soft boiled egg, whipped cauliflower and tofu, parmesan

ŒUF COCOTTE GRAND-MÈRE 19
two baked eggs, cream, mushroom brioche

À PARTAGER – TO SHARE

AUBERGINES VINAIGRÉES À L'HUILE D'OLIVE 14
citrus pickled eggplant, basil, olive oil

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

CERVELLE DE CANUT 18
cottage cheese, fines herbs, sourdough

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

LES PLATS PRINCIPAUX – MAIN COURSES

QUICHE DU JOUR 23
chef marie's choice of seasonal garnish

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

CRÊPE COMPLÈTE 28
buckwheat crêpe, egg sunny side up, paris
ham, comté, crème fraîche

**TRUITE POCHÉE AU
BOUILLON DE VERVEINE** 42
gently poached steelhead trout, cucumbers,
snow peas, lemon verbena broth

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

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

LES GARNITURES – SIDES

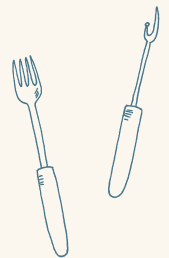
PAIN ET BEURRE 8
baguette, salted bordier butter

HARICOTS VERTS 14
sautéed green beans, garlic butter

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

GRATIN DAUPHINOIS 16
potato gratin, nutmeg, garlic

ASSIETTE DE FROMAGE 26
selection of french and american cheeses



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SERVED
M-F
11AM
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3PM

LES DESSERTS	FRAISES ET FRAMBOISES À LA CRÈME FOUETTÉE22 berries and cream
	PARIS FRAISE16 choux pastry, strawberry butter cream
	BABA AU RHUM VIEUX DE LA MARTINIQUE16 soaked savarin in aged rum and vanilla syrup, whipped cream
	PROFITEROLES AU CHOCOLAT17 choux pastry, vanilla ice cream, hot chocolate sauce
	GÂTEAU BASQUE15 blueberry, lavender ice cream
	CRÈME BRÛLÉE À LA VANILLE15 vanilla custard
	GÂTEAU AU CHOCOLAT À LA FARINE DE NOISETTE15 gluten free chocolate cake with hazelnut flour, crème fraîche